



# Pinot Gris

2019 - PINOT GRIS 100%

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## WINEMAKING

Our three blocks of estate grown Pinot Gris were harvested on September 12th, September 28th, and September 27th, with the balance of the fruit coming from our neighbours on the Skaha Bench, Matheson Creek Farms, on September 26th. Each block of Pinot Gris was hand harvested before being destemmed, with some of the fruit being left on the skins for a three hour cold soak before being drained and pressed to a stainless steel tank for a long, cool fermentation, and others were pressed immediately following destemming. Once fermentation was complete and all of the components were stable, we went through several options before assembling the final blend. The cellar team worked hard to preserve the fresh, vibrant character of the wine from grape all the way into the bottle.

## TASTING NOTES

The bright acidity leads the attack of orchard fruit and pineapple with citrus carrying through the mid-palate and into the well-balanced finish. Our winemaker worked hard to preserve the fresh, vibrant character of the 2019 Pinot Gris from grape all the way to bottle.

## PAIRING

An ideal choice with halibut, mussels, oysters and roasted chicken.

## BOUQUET

Apple, Pear & Lemon

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## VARIETAL PROFILE

APPELLATION	OKANAGAN VALLEY
SUB-GI	SKAHA BENCH
ALCOHOL	13.0%
CASES PRODUCED	1521
CSPC	35683

BLASTED  
CHURCH