



2017

## Pinot Gris

### OKANAGAN FALLS

From two idyllic vineyard blocks in Okanagan Falls, the 2017 Pinot Gris was slowly fermented to dryness over seven months by indigenous yeasts for added depth and weight. A portion was also aged in traditional oak casks, providing additional richness and attractive spice notes.

### Awards

17/20 – Jancis Robinson MW, [jancisrobinson.com](http://jancisrobinson.com)

93 Points – John Szabo MS, WineAlign

93 Points – David Lawrason, WineAlign

91 Points – Anthony Gismondi, Vancouver Sun

### The Vintage

The 2017 growing season got off to a slow start with bud break occurring nearly two weeks later than average. A cool, wet spring meant challenging conditions during flowering, resulting in poor fruit set and relatively low yields throughout the Okanagan. The summer was warm, but not excessively hot, with acid-retaining cool nights. Exceptionally dry conditions meant growers who practiced thoughtful deficit irrigation were able to harvest well-balanced fruit that combined ripeness with purity of fruit and freshness. The reduced yields and low precipitation resulted in small, concentrated berries that produced wines of pronounced depth and intensity.

#### VINTAGE

2017

#### HARVEST DATE

September 22-October 4

#### MATURATION

10 months in oak cask  
and stainless steel

#### FERMENTATION

Indigenous yeasts

#### BOTTLING DATE

July 30, 2018

#### RESIDUAL SUGAR

3.9 g/L

#### ALCOHOL

13.0%

#### TOTAL ACIDITY

4.7 g/L

#### pH

3.7

#### AGING POTENTIAL

5-6 years