

2019

Pinot Gris

OKANAGAN VALLEY
100% PINOT GRIS



This Pinot Gris was gradually fermented to dryness in our Austrian white oak foudres and matured for 16 months in French oak and stainless steel to create a unique and complex wine. On the nose there is fragrant lily, grapefruit zest, pear, and tropical fruit with hints of brioche. On the palate, pear, pineapple, and lychee mingle with subtle spices and a smooth golden apple finish. The acidity is balanced and integrated with a round plus mouthfeel.

The Vintage

A cooler April in 2019 was quickly followed by warm conditions in May and June resulting in perfectly timed bud break in the vineyards. Summer brought more warmth to the valley but temperatures were average and this allowed the vines to fully develop. Harvest started with warm and dry conditions and the early ripening varieties were harvested on schedule. However, by the end of September, a slight change in weather conditions brought cooler temperatures and small amounts of rainfall to the valley. October was warm and had minimal rainfall allowing for more flavour development and acidity retention in the grapes. Harvest 2019 was challenging and required extremely precise vineyard management, however the result of all that hard work is well balanced wines with vibrant fruit characters and freshness.

VINTAGE

2019

HARVEST DATE

October 15, 2019

MATURATION

16 months in 15% French oak,
85% stainless steel

BOTTLING DATE

April, 2021

RESIDUAL SUGAR

1 g/L

ALCOHOL

13.4%

TOTAL ACIDITY

5.4 g/L

pH

3.5