



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.

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

PRODUCTION

833 cases

RESIDUAL SUGAR

3.90 g/L

ALCOHOL

13.0%

TOTAL ACIDITY

4.73 g/L

pH

3.70

PRICE: \$30

AVAILABILITY: WINERY DIRECT, LICENSEES

SKU: #207566

RELEASE DATE: MARCH 5, 2019