



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

93 Points – John Szabo MS, winealign.com

93 Points – David Lawrason, winealign.com

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

RESIDUAL SUGAR

3.9 g/L

HARVEST DATE

September 22-October 4

ALCOHOL

13.0%

MATURATION

10 months in oak cask
and stainless steel

TOTAL ACIDITY

4.7 g/L

pH

FERMENTATION

Indigenous yeasts

3.7

BOTTLING DATE

July 30, 2018