

2019 Pinot Gris  
OKANAGAN VALLEY  
100% PINOT GRIS

Our 2019 Pinot Gris is honeyed, and richly textured. It was slowly fermented by indigenous yeasts and then aged in oak foudres for 16 months. It is a traditional approach especially suited to the ripeness of our Okanagan fruit, producing a wine of exceptional depth and complexity.

### 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. This stalled things for a while until October showed up with its typical long, dry and sunny days allowing for flavour development and acidity retention in our 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.



HARVEST DATE  
October 15, 2019

FERMENTATION  
Indigenous yeasts

MATURATION  
15% French Oak for 16  
mos., 85% Stainless Steel  
for 14 mos.

BOTTLING DATE  
April 2021

RESIDUAL SUGAR  
1.0 g/L

ALCOHOL  
13.4%

TOTAL ACIDITY  
5.4 g/L

pH  
3.5