



2016

pinot gris



This fresh and fruity Pinot Gris has intense aromas of apricot, citrus, pear and honeydew melon. On the palate it is creamy with flavours of green apple, pear, guava, pineapple, crisp lime and wet slate.

FOOD PAIRINGS

This wine pairs well with fresh greens with goat cheese and a light vinaigrette, grilled halibut, pork stew, tuna tataki or a creamy seafood pasta.

VITICULTURE

Our 1996 planting of own rooted clone 457, cane pruned and then shoot and fruit thinned to produce 4.5 short tons per acre.

WINEMAKING

Pinot Gris from our Allendale Vineyard was harvested on Sept 12th and crushed and pressed into stainless steel for fermentation. Pinot Gris from our Lucy Vineyard was harvested on September 2nd & 16th, whole cluster pressed and fermented separately. The last fermentation was from fruit harvested on Sept 12, from tressage vines, rather than hedged ones. The fermentations averaged 12C and lasted approximately 3 weeks. The finished wines were racked off their lees and a premium blend selected based on careful tasting trials. The wine was then crossflow filtered and bottled in late February.

Grape Varieties:	100% Pinot Gris
Production:	1051 cases
Bottled:	February 23, 2017
Alc % volume:	13.4%
pH:	3.25
TA g/L:	7.58
RS g/L:	1.3

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