



“There are several good Pinot Gris to be found in BC especially once you get south of Lake Okanagan. I came across one recently that caught my attention at Liquidity Wines and it is outstanding.”

– JAMES ROMANOW,  
THE STARPHOENIX

#### GRAPE VARIETIES

100% PINOT GRIS

#### PRODUCTION

780 CASES

#### BOTTLED

FEBRUARY 22, 2018

ALC % VOLUME 13.1%

PH 3.21

TA G/L 7.05 RS G/L 1.35

SKU 747808

## 2017 PINOT GRIS

This delightful Pinot Gris has aromas of lemon meringue, pear and honeydew melon. On the palate it is creamy with flavours of kiwi, pear, gala apple, pineapple, and a hint of almonds.

### FOOD PAIRINGS

This wine pairs well light fish dishes, crisp green salads, lemon chicken, vegetable pastas, roasted cauliflower or light appies.

### VITICULTURE

Our 1996 planting of own rooted clone 457, cane pruned and then shoot and fruit thinned to produce 3.25 short tons per acre.

### WINEMAKING

Pinot Gris from our Allendale Vineyard was harvested on Sept 25th and crushed and pressed into stainless steel for fermentation. Pinot Gris from our Lucy Vineyard was harvested on October 3rd & 8th and were gently whole cluster pressed. All three blocks were fermented separately. The fermentations averaged 12C and lasted approximately 25 days. The finished wines were racked off their lees and a premium blend selected based on careful tasting trials. The 2017 Pinot Gris was crossflow filtered and bottled in late February.