



“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**  
775 CASES

**BOTTLED**  
MARCH 28, 2019

**ALC. % VOLUME** 13%

**PH** 3.41

**TA G/L** 7.0

**RS G/L** 1.75

SKU 747808

## 2018 PINOT GRIS

Layered aromas of nectarine, green apple and pear. Lean minerality, citrus notes and refreshing acidity come through on the palate, leading to a soft round finish. 100% estate grown fruit, predominantly from the older block (1998 planting). 100% whole cluster pressed and cool fermented in Stainless steel.

### FOOD PAIRINGS

Fresh summer salads, citrus poached fish.

### 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. A low yielding year for our Lucy vineyard Pinot Gris, the crop came in at 1.5 tons/acre.

### WINEMAKING

Pinot Gris from our Allendale Vineyard was harvested on Sept 20th and whole cluster pressed into stainless steel for fermentation. Pinot Gris from our Lucy Vineyard was harvested on October 2nd and gently whole cluster pressed. All three blocks were fermented separately. The fermentations averaged 13C and lasted approximately 20 days. The finished wines were racked off their lees and a premium blend selected based on careful tasting trials. The 2018 Pinot Gris was crossflow filtered and bottled in March 2019.