



2015

pinot gris



This bright fresh Pinot Gris features aromas of Pink Lady apples, melon, white peach and lemon meringue pie. It has a creamy texture with juicy flavours of Anjou pear, orange blossom, white cranberry and citrus, with nice minerality and a hint of baking spice.

FOOD PAIRINGS

The fruit and the acidity of this wine pair well with light seafood dishes, fresh salads, ceviche or a cheese plate.

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 11th and whole cluster pressed into stainless steel for fermentation. Pinot Gris from our Lucy Vineyard was harvested on September 22nd & 25th and was partially crushed and partially whole cluster pressed into stainless steel for another cool fermentation lasting approximately 2.5 weeks. The finished wines were racked off their lees and a premium blend selected based on careful tasting trials. The 2015 Pinot Gris was crossflow filtered and bottled in early February.

Grape Varieties:	100% Pinot Gris
Production:	1078 cases
Bottled:	February 1, 2016
Alc % volume:	13.9%
pH:	3.28
TA g/L:	7.14
RS g/L:	0.75

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