



2019 Pinot Gris

A.B.V 12.5%

R.S. 4 g/L

T.A. 5.9 g/L

HARVEST October 5, 2019

SOURCE Niagara Peninsula

FERMENTATION Ambient Fermentation for 2 months

SERVE 10-13° C

WINEMAKER'S NOTES We used a combination of two 1500L clay vessels and two 1000L 8th fill French oak vats for 2 months. After the fermentation was complete, we transferred the wine from the clay vessels into 8th fill 1000L French oak vats. All 5 vats aged for an additional 9 months before we filtered and bottled the wine.

SOMMELIER'S NOTES A subtle nose of orange peel, white flower and linen, open to a hint of baking spice aroma. The palate is dry, fresh, and fuller than the nose suggests. Ripe orange and fresh strawberry, with a long and slightly candied vanilla finish. I look forward to warmer temperatures and enjoying this outdoors with sunglasses on.

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