

PINOT GRIS 2023

IN THE GLASS: grapefruit, pear, lemon zest, elderflower; crisp & dry.

VINEYARD NOTES

This wine was made from grapes grown exclusively on the Naramata Bench. They were sourced from the Fleet Road - Tightrope Estate vineyard, as well as the vineyards of the Flaherty, Madsen, Riccio, & Rubis families. The grapes were handpicked and processed the same day.

WINEMAKER NOTES

The grapes were whole cluster pressed and cold settled for three days before being racked off solids. The juice was cool temperature fermented at 14 °C in stainless steel and took about 30 days to complete. The fermentation was stopped with a small amount of residual sugar for balance.



WINE SPECS

VINTAGE	2023
VARIETAL	Pinot Gris
APPELLATION	Naramata Bench
HARVEST DATE	September 8, 9, 10 & 11, 2023
WINEMAKING	Whole cluster pressed; cool temperature fermentation at 14 °C in stainless-steel for 30 days; stopped to leave a small amount of residual sugar.
AGEING	n/a
BOTTLING DATE	February 26, 2024
CASES PRODUCED	593
RESIDUAL SUGAR	5.32 g/L
ACID	8.03 g/L
pH	3.26
ALCOHOL	13.1 %
CELLARING	Drink now through 2025

WINE SHOP \$25

SKU 368605

