

PINOT GRIS 2025

IN THE GLASS

Pear, warm lemon, apple, apricot & apple blossom; 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, & Garagan 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; fermentation was stopped with a small amount of residual sugar to balance.



WINE SPECS

VINTAGE	2025
VARIETAL	100% Pinot Gris
APPELLATION	Naramata Bench
HARVEST DATE	Sept 9, 10, 13 & 22, 2025
WINEMAKING	Whole cluster pressed; cool temperature fermentation at 14 C in stainless- steel for 30 days
AGEING	n/a
BOTTLING DATE	February 28, 2026
CASES PRODUCED	880
RESIDUAL SUGAR	6.98 g/L
ACID	5.85 g/L
pH	3.15
ALCOHOL	12.4 %
CELLARING	Drink now through 2028

SKU# 368605

WINESHOP \$25

