



2023 Pinot Gris

Parsons Vineyard, Skaha Bench Sub-GI 100% Pinot Gris

This wine is an homage to Alsatian Pinot Gris, rich and textural, yet bright with warm spices. Fruit from this block was hand-harvested in three picks, each about a week apart: the 1st for acidity and brightness, the 2nd for texture and flavour complexity, and the 3rd for richness and increased ripeness. Lot #1 was pressed and cold-settled for 48 hours, before being racked into a stainless steel tank, warmed and inoculated. Lot #2 was cold-settled for 24 hours, and then racked into six stainless steel barrels, warmed and inoculated. Lot #3 was cold-settled for 24 hours, and then racked into two 500L French Oak barrels (3rd fill), warmed and inoculated. After a partial malolactic fermentation and 4 months of regular batonnage, all three lots were blended, together stabilized, filtered and bottled.

TASTING NOTES: Our 2023 Pinot Gris shows off an alluring combination of white peach, ripe apple, honey, jasmine and a hint of citrus. The palate is textural and balanced. Notes of tart green apple, honeydew melon, ginger and spice complement the off-dry sweetness of the wine beautifully, and linger on the finish. A versatile wine that has something for everyone!

PAIRING: Lovely with chicken or veal with creamy mushroom sauces, foie gras, any smokey foods or sauces, smoked salmon, pâtés, rich game birds, spicy chicken and pork dishes (like tikka masala), and Thai curries.

12.5 % alcohol

TA 6.2 g/L

RS 1.9 g/L

pH 3.4

525 cases produced.

CSPC 663120

Enjoy now and over the next 5 years.