

SEE YA LATER RANCH

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# JIMMY MY PAL

WHITE WINE VQA OKANAGAN VALLEY

## VINIFICATION

The 2011 growing season began very late due to an uncharacteristically cool spring, while July and August were also cooler than normal. September and October presented moderate temperatures, allowing for improved structure and phenolics in the early ripening and aromatic varieties, and permitting all grape varieties to mature and develop their excellent Okanagan flavours.

## WINEMAKING

This 2011 Jimmy My Pal, our SPCA Fundraising wine, is a blend of Pinot Gris, Chardonnay and Riesling. All the fruit is separately fermented in stainless steel tanks then blended afterwards into a wine that is "everyone's friend". From each bottle of Jimmy My Pal sold, \$0.50 is donated to the BCSPCA.

## AROMA / BOUQUET / NOSE

Jimmy My Pal is rich in apple, stone fruit, melon and pear notes. The wonderful aromatics are matched with a palette that is enjoyably soft, full and approachable.

## FOOD AND WINE PAIRING

2011 Jimmy My Pal is versatile with a weight and ability to be paired with many different types and styles of foods. It is also a great sipping wine for those occasions when you are romping around with your friends or in the mood for chasing a ball.

## TECHNICAL NOTES

ALCOHOL/VOLUME	12%
DRYNESS	0
PH LEVEL	3.2
RESIDUAL SUGAR	2 G/L
TOTAL ACIDITY	6.8 G/L
RELEASE DATE	SEP 2012
AGEABILITY (SERVE UNTIL)	2015
SERVING TEMPERATURE	12° C
OAK AGING	NO



\*Please check with your provincial liquor board or wine retailer for current prices and availability. Prices may vary from province to province.