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OKANAGAN ESTATE SERIES

Pinot Grigio

VQA OKANAGAN VALLEY

2014

HARVEST

An early harvest marked the 2014 vintage in the Okanagan, starting on September 2nd. As the harvest progressed with warmer than normal overnight temperatures in late September and early October we saw a slight delay in development but by mid-October, cool nights set in and brought things back on track, delivering very clean fruit with exceptional varietal character across all varieties and sites. The 2014 harvest brought in higher than anticipated crop levels with most of the increases coming from white varieties as well as Pinot Noir and Merlot. All grapes were in house by November 11th.

WINEMAKING

Our Pinot Grigio grapes were harvested on Oct 25th from the Thomas and McIntyre vineyards at 22 Brix. The grapes were crushed and gently pressed, after which the clarified juice was fermented with a specially selected yeast strain at temperatures between 13-17°C for 14 days. Once the fermentation was complete, the finished wine was clarified and stabilized before being bottled.

WINEMAKER'S NOTES

The 2014 Pinot Grigio boasts lively and fresh apple and citrus aromas on the nose, with juicy tropical fruit flavours that come through on the palate. This wine has a crisp acidity that balances brilliantly with the fruit, leaving you with a clean and fresh finish.

FOOD PAIRINGS

Try the 2014 Pinot Grigio with a variety of light, fresh foods such as; grilled shrimp, spinach salad with strawberry and goat cheese, linguini in a light olive oil pesto, or seared scallops.



PRODUCT INFORMATION

Size	750 mL
Winemaker	Derek Kontkanen

TECHNICAL ANALYSIS

Alcohol/Vol	12.5%
pH Level	3.5
Total Acidity	6.7 g/l
Residual Sugar	5 g/l

Please enjoy responsibly.