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ESTATE SERIES

Pinot Grigio

VQA Okanagan Valley

2016

HARVEST

Early Spring temperatures brought a rapid start to the 2016 growing season. Mid to late Spring saw temperatures cool off, bringing in a great deal of rain. This hampered berry development slightly but the warm summer days followed by cool summer nights more than made up for it. This temperature fluctuation allows sugar to develop during the day, with acidity that develops at night, resulting in whites with excellent fruit flavours and bright acidity. Red wine varietals benefitted from an early growing season as well, which allowed them to ripen on the vine for much longer than a typical harvest. The cooler fall weather helped the grapes retain moisture which resulted in a more subtle fruit profile with supple, smooth tannins.

WINEMAKING

Our Pinot Grigio grapes were harvested on September 28th on a cool night, retaining the delicate aromas and flavours our white wines are most valued for. The juice was racked into a stainless steel tank and fermented with a strain of yeast that enhanced the finesse and elegance of the wine.

WINEMAKER'S NOTES

This wine opens with lush floral aromas, accented by an essence of yellow apple and peach. Refreshingly fruity on the palate with hints of pear, citrus, and a touch of minerality. The acid is lively, but well balanced.

FOOD PAIRINGS

Pan-fried or grilled halibut with cilantro garlic butter, spaghetti carbonara, shrimp scampi. Cheese pairings: Chevre, Burrata, Halloumi



PRODUCT INFORMATION

Size	750 mL
Winemaker	DEREK KONTKANEN
Product Num-	80044

TECHNICAL ANALYSIS

Alcohol/Vol	13.7 %
pH	3.38
Residual Sugar	8 g/l
Total Acidity	6.93 g/l
Oak Aging	None