



OKANAGAN RESERVE SERIES

Pinot Gris

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 Gris grapes were harvested on Oct 28th from the Thomas vineyards at 23.5 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 Gris boasts lively citrus and tree fruit aromas on the nose, with round tropical fruit flavours that come through on the palate. This wine has a round palate that balances brilliantly with the fruit, leaving you with a clean and fresh finish.

FOOD PAIRINGS

Try this wine with rich soups like mushroom or cauliflower; roasted chicken or duck; creamy pasta with grilled vegetables; grilled salmon or various rich, creamy cheeses.



PRODUCT INFORMATION

Size 750 mL
Winemaker Derek Kontkanen

TECHNICAL ANALYSIS

Alcohol/Vol 13%
pH 3.4
Residual Sugar 45 g/l
Total Acidity 6.5 g/l