



# Pinot Gris 2022

86% Pinot Gris, 5% Chardonnay,  
5% Viognier, 4% Muscat  
Alcohol Level: 13.2%  
Levels: pH 3.36 TA 6.0 g/l  
Sugar: 0.45 g/l  
Harvest date: October 4 - October 31, 2022

**CSPC +196124**

## Tasting Notes

Medium lemon in colour. The nose expresses aromas of white lilac and citrus. The palate displays a bright acidity with flavours of ripe Okanagan peach, white nectarine and a soft floral note. A smooth mouthfeel and long delicate finish make this classic style Pinot Gris the perfect pairing to any occasion.



## Harvest Notes

The 2022 vintage arrived from a very challenging 2021 winter with an arctic outflow that lasted for almost 2 weeks. Fortunately, all of our vineyards escaped the extreme cold unscathed. The rest of the 2022 winter was seasonal with the occasional dip in temperature past -8°C. Cool early spring temperatures led to a bud burst that was 10 – 14 days later than average and a slow start to the growing season. The cool weather and above average rainfall persisted through the entire spring. By the end of June, the weather had turned around and the typical dry, hot summer weather arrived and persisted until mid-August. A couple of typical Okanagan heatwaves came our way in July. Mid-August saw two weeks of unruly summer storms during which our vineyard on Upper Bench Road suffered a 15% crop loss due to hail damage. September was beautiful with +30°C temperatures for the first two weeks and clear skies throughout. For the last two weeks of September and the entire month of October the weather was beautiful with +25°C every day making these two months perfect for ripening grapes.

Harvest was approximately 2 weeks later than normal. With a tight time frame to get all the fruit off our vines, harvest began with the Chardonnay, picked for our Extra Brut on September 29, and ended on November 12, when the Munson Mountain Cabernet Franc was harvested. A steady growing season that started slow and ended fast resulting in ripe, well-balanced grapes for the 2022 vintage.

## Winemaking Notes

This wine was made from predominately Pinot Gris with a touch of Chardonnay, Viognier and Muscat to add body and aromatics. All varietals were fermented separately and then blended to taste. The Pinot Gris was pressed after three hours of skin contact to extract additional aromatics and fermented cold to preserve the signature fruit flavours. The various parcels of juice were inoculated with three different yeast cultures in order to allow complexity and mouth-feel to develop. The final Pinot Gris blend was created to bring a balanced profile of acidity, aromatics, and natural sweetness on the palate.

## Cellaring Notes

This wine is meant to be enjoyed upon release.