



Pinot Gris 2023

95% Pinot Gris, 2% Viognier, 2% Chardonnay,
1% Muscat

Alcohol Level: 13.5%

Levels: pH 3.6 TA 6.0 g/l

Sugar: 1.6 g/l

Harvest date: September 10 - September 14th, 2023

CSPC +196124

Tasting Notes

Medium lemon in colour. The nose expresses aromas of pear and grapefruit. The palate displays a bright acidity with flavours of ripe Okanagan peach, apricot and citrus. A smooth and refreshing mouthfeel and long delicate finish balance this classic style of Pinot Gris.



Harvest Notes

2023 vintage began with a mid-December 2022 deep freeze of -22°C on the Naramata Bench. This was the coldest valley wide cold snap since 1988. We were fortunate enough that we did not have vine death due to the extreme cold, but we did lose primary buds which resulted in an overall 2023 harvest that was about 50% of our anticipated levels. March and April were cool and dry. By the end of April, the first warm weather showed up with 25°C and bud break began on May 2nd. May was the hottest one on record. The beginning of June was 30°C and dry with the middle of the month cooling off slightly with low 20's°C and rain. By the end of June, we were back to the 30+°C making the overall month the hottest and driest June on record. July and August were hot with light precipitation, and September was a glorious month for the vines with temperatures between 24°C and 30°C. This year's harvest was a smooth one. On the Naramata Bench, the harvest was about 50% of our planned tonnage. In Osoyoos, our vineyards suffered more loss with essentially no crop from our blocks of Viognier and Syrah and only a 50% crop from our Cabernet Sauvignon, Cabernet Franc, Petit Verdot, and Chardonnay. The bright side of 2023 was that it brought us a limited amount of high-quality fruit and gave us the earliest harvest on record. We can't wait to taste the 2023 wines.

Winemaking Notes

This wine was made from predominately Pinot Gris with a touch of Viognier, Chardonnay, 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.