



Pinot Gris 2025

93% Pinot Gris, 3% Muscat, 3% Viognier, 1% Chardonnay
Alcohol Level: 13.5%
Levels: pH 3.24 TA 5.5 g/l
Sugar: 0.5 g/l
Harvest date: September 6th - October 6th, 2025

Tasting Notes

Brilliant pale straw in colour. The nose opens with generous aromas of ripe peach and honeysuckle. The palate is vibrant and fruit-driven with flavours of apricot, orchard stone fruit, and baked pineapple that reflect a classic Okanagan harvest. A refreshing and balanced finish keeps the wine lively and inviting.

Harvest Notes

The 2025 season began with a mild winter followed by warm late February temperatures that led to budburst arriving 7–10 days earlier than average. Spring remained cool but frost free, allowing steady vine development. Summer brought moderate heat with periodic storms and an unusually humid August, though conditions were never extreme enough to halt vine activity.

September opened warm with variable conditions throughout the month, before clearing after late-month rainfall. A light frost in mid-October affected only low-lying areas while most vineyard blocks remained active well into November. The year closed with a warm early winter before returning to seasonal temperatures, resulting in a balanced growing season and healthy vineyard progression.

Winemaking Notes

This wine was made predominantly from Pinot Gris, with a touch of Viognier, Chardonnay, and Muscat to add body and aromatics. The Pinot Gris grapes were pressed after a short period of skin contact to extract additional aromatics. The various parcels of juice were inoculated with three specific yeast cultures to allow complexity and mouthfeel to develop, then slowly fermented at cool temperatures to preserve the signature fruit flavours. The final Pinot Gris blend was crafted to achieve a balanced profile of acidity, aromatics, and natural texture on the palate.

Cellaring Notes

This wine is meant to be enjoyed upon release.

