



# Munson Mountain Pinot Gris 2025

100% Pinot Gris  
Alcohol Level: 14.8%  
Levels: pH 3.5 TA 5.2 g/l  
Sugar: 0.9 g/l  
Harvest date: September 24, 2025

## Tasting Notes

Pale golden in the glass, the Munson Pinot Gris opens with lifted aromatics of white peach, ripe pear, and honeysuckle. The palate is generous yet grounded by a vibrant mineral edge, showing notes of green apple skin, orchard fruit, and soft petrichor. Textural and expressive with a light grip, this wine is an honest reflection of estate-grown Pinot Gris with both freshness and depth.

## 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

Made from 100% Pinot Gris grapes grown in our Munson Mountain estate vineyard, the grapes were hand-harvested on the morning of September 24, 2025, and transported to the crush pad, where they were immediately crushed and chilled. Due to the ripeness of the fruit, skin contact was limited to one hour to minimize colour extraction and preserve the grape's delicate aromatics.

The fruit was then pressed, and the resulting juice was chilled for two days of cold settling. The clarified juice was subsequently warmed and inoculated in tank. After 10 days of fermentation, approximately 60% of the still-fermenting must was transferred to neutral 500-litre barrels, while the remainder continued fermenting in stainless steel tanks. The wine was fermented to dryness in its separate vessels before being blended back together in late March 2026 for final filtration and bottling.

## Cellaring Notes

This wine is meant to be enjoyed upon release.

