



2021 PINOT GRIS

HARVEST & VITICULTURE REPORT

The 2021 growing season in the South Okanagan was one for the history books as the driest on record, due in large part to the “Heat Dome” and its record breaking high temperatures. It was also one of the warmest years, seeing the most growing degree days GDD (1758) since 2015. Following flowering, we experienced an extremely dry and hot June during fruit set. The heat led to a lighter fruit set and smaller berry size than usual. While there was less fruit per vine and the yield was light in volume, on the upside the smaller berries in the clusters resulted in more concentrated flavours and colours on the red varietals. Similarly, for the white varietals there are intense flavours and vibrant aromatics. With the warm dry season, the grapes reached phenolic ripeness earlier than usual with harvest commencing and finishing early. We began picking the whites on August 27th for our Ti Amo (Prosecco-style sparkling wine). We started picking our first reds in mid-September with our block 10 Merlot on September 14th at our historic Golden Mile Bench estate vineyard. We finished our last estate reds pick with Cabernet Sauvignon from block 8 of our Golden Mile Bench vineyard on October 28, 2021. Overall, the 2021 harvest produced wines of outstanding quality and varietal character. We expect to see some intense, fruit driven wines, with excellent depth of flavour.

WINEMAKING

Following an amazing growing season, our 2021 Pinot Gris was handpicked from select vineyards in the South Okanagan. Our nearby Estate Road 7 vineyard is a great site for grapes with bright stone fruit flavours. We also sourced fruit from our Vineyard Manager, Iqbal's, property on Road 8, as well as from long time grower Bill Pascoa in Oliver. The grapes were sorted, destemmed and whole berry pressed, with the resulting juice then cool settled and racked to stainless steel tanks. The lots were cool fermented for an average of 28 days at approximately 13°C. Following the long fermentation to coax out subtle yet vibrant fruit flavours, the wines were blended to best express the farms where they were grown.

TASTING NOTES

Fresh and fruity, our Foundation Series Pinot Gris has enticing notes of candied pear, quince and, floral aromas. The dry and zesty palate shows honeyed lemon/lime citrus elements with a pleasing minerality. A fabulous expression of the Okanagan, pair with fresh BC halibut and a golden fruit chutney.



FOUNDATION WINES

Our Roots Run Deep, with wines founded in great quality and value, born of this unique place in the Okanagan Valley.

WINERY PRICE: \$17.99 (BC+TAX)

CSPC: 560037

UPC: 626037002017

Harvest Date:	early September 2021
Bottling Date:	January 19, 2022
Grape Variety:	100% Pinot Gris
Vegan:	Yes
Ageability:	Enjoy now or cellar up to 2 years
Alcohol:	12.9%
Residual Sugar:	1.53 g/L
pH:	3.27
Total Acidity:	6.2 g/L
Brix at Harvest:	22 average
Availability:	Wine shop, Bench Club, online, grocery stores, private liquor stores, BC Liquor Stores, select private liquor stores in Alberta

