

TINHORN CREEK

2022 PINOT GRIS

Cellaring potential: this wine is ready to be enjoyed and will drink well throughout 2022. A perfect wine for Spring and Summer!

UPC:
PID: 1184530
Price: \$24.00

VINTAGE NOTES

This vintage started with a cold and rather humid spring –setting the season to be one of the coolest of the last 20 years in the Okanagan Valley. The summer was average in terms of temperature and precipitation. All this translated into one of the latest harvests in record for the Okanagan valley. The fruit was rich in acidity and fresh notes.

VINIFICATION

Whole cluster pressed fruit. The juice was fermented in Stainless Steel tanks and Oak barrels, keeping the ferment temperature between 14C and 16C to preserve the aromatic intensity. After primary fermentation, the wines were cold settled and prepared for blending. The final blend was aged for three months on fine lees before bottling, to impart further complexity and textural elements and richness.

TASTING NOTES

Ripe bosc pears and crisp green apples, zesty lemon and subtle peach followed by soft notes of sage, desert scrub and sun drenched slate. Fresh and crisp with bright acidity, this well-structured white wine is extremely versatile - great on its own, also pairs with a variety of foods from grilled veggies, seafood to roast chicken to fresh, briny oysters

GRAPE VARIETY: 100% Pinot Gris
HARVEST DATES: Oct 2nd -17th, 2022
BOTTLING DATE: February 15th, 2023
WINEMAKER: Leandro Nosal
VITICULTURIST: Andrew Moon and Steve Macdonald
RESIDUAL SUGAR: 0.4 g/L
PH: 3.3
TA: 5.9 g/l
VINEYARD: Tinhorn Creek Vineyards and Hidden Terrace Vineyards
ASPECT: East facing
BRIX AT HARVEST: 22.8-23.4

