

2022 Pinot Gris Reserve



VARIETIES 85% Organic Pinot Gris. 15% Organic Pinot Blanc

APPELLATION Okanagan Valley BC VQA

VITICULTURE

Grapes for the 2022 Pinot Gris Reserve come from the Clarke family Vispering Vines Vineyard in Okanagan Falls and brilliantly showcases this specific terroir.

VINIFICATION

Grapes were carefully hand harvested and destemmed before pressing. The wine fermented in a stainless-steel tank. Even dryer than our regular Organic Pinot Gris, the 4 months oak finish gives it a smooth velvety quality despite the high acidity. Michael crafted this reserve to demonstrate the exceptional Pinot Gris harvest and celebrate the varietal.

TASTING NOTE

Notes of lemon and green apple complement the oakiness and dryness in your mouth. Let it breathe and savour at a slightly chilled temperature.

PAIRING SUGGESTION

This Pinot Gris pairs well with fresh seafood, light pasta dishes, salads, and creamy cheeses.

R.S: 3.1 g/l T.A: 6.2 g/l pH: 3.74

SKU

12x750mL

13.0% alc.



Summerhill Pyramid Winery 4870 Chute Lake Rd, Kelowna BC www.summerhill.bc.ca (250) 764-8000