

2022

PINOT GRIS

CASE PRODUCTION

925

VINEYARD

Orchard Grove Vineyard

APPELLATION

Okanagan Valley, BC

HARVESTED

October 5 & 13, 2022

FERMENTATION

97% Stainless Steel, 3% Barrel Aged

BLEND

100% Pinot Gris

ANALYSIS

Alcohol: 13.5 %, T.A.: 7.13 g/L, pH: 3.29, RS: 1.0 g/L

“ Golden in colour with delicate fragrances of ripe pear and ginger bread spice which transitions onto the palate along with green apple, creating a fruity and fresh finish with structured minerality. ”

WINEMAKING

Majority of the fruit being sourced from our very own Orchard Grove vineyard, this vintage of Pinot Gris is a convincing expression of the Black Sage Gravelbar terroir which adds complexity, texture, and minerality from our calcium rich, rocky soils. The wine was lightly fined and filtered before bottling to maintain the vibrancy that our Pinot Gris is known for.

HARVEST

Winter of 2022 saw some of the coldest temperatures in memory. There was concern throughout the industry of potential winter damage in the vineyards. While this was a concern, our region managed to walk away unscathed. Spring was also not typical for the Okanagan. It was cold and rained far more than we are used to. This delayed bud break in the vineyard by about 4 weeks. Summer eventually arrived but we didn't start seeing warmer temperatures until we were into July. Luckily, we were able to hold on to those warm summer temperatures well into October. We really needed these warm sunny days as all the grapes were behind in ripening. 2022 was the latest start to picking we have ever had. We didn't pick our Sparkling grapes until the end of September. The warm temperatures ended abruptly. We went from summer to winter with what felt like just a couple of days of fall in between. We did our last picking of Syrah in the snow on November 4. With the bizarre season causing extended hang time on the vines. The grapes came in with beautiful acidity and wonderful complexity.



STONEBOAT

PINOT HOUSE

