

## 2019 PINOT GRIS | VQA Niagara Peninsula

\$15.95 • 750 ml • 12 bt/cs • Extra Dry



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|------------------------|---|---|
| <b>ABOUT THIS WINE</b> | This wine originates from selected Niagara Peninsula vineyards located at varying elevations near the shoreline of Lake Ontario. In these areas, moderating onshore breezes combine with shale and limestone rich soils to deliver ideal conditions for Pinot Gris, resulting in a wine with the crisp fruit and supple texture typical of this classic, cool-climate variety.  |   |
| <b>VINTAGE</b>         | 2019 was a temperate vintage with normal heat, precipitation and yield levels. Pinot Gris ripened within its expected window, producing supple, approachable wines for near to medium term enjoyment.   |   |
| <b>COMPOSITION</b>     | <i>Variety</i> 100% Pinot Gris<br><i>Estate Grown</i> 10%   |   |
| <b>ORIGIN</b>          | <i>Appellation</i> VQA Niagara Peninsula<br><i>Sites</i> 75% Lincoln Lakeshore, 15% Niagara Lakeshore, 10% Beamsville Bench   |   |
| <b>TOPOGRAPHY</b>      | <i>Elevation</i> 80–155 m (260–510 ft)  | <i>Slope/Exposure</i> 2–6% / NNW  |
| <b>SOIL</b>            | <i>Lincoln Lakeshore/Niagara Lakeshore</i> Lacustrine clay- and sandy-loam till composed of red shale and sandstone mixed with limestone<br><i>Beamsville Bench</i> Stony clay till composed primarily of limestone mixed with sandstone and shale  |   |
| <b>HARVEST DATA</b>    | <i>Dates</i> Sep 24–Oct 11<br><i>Titratable Acidity</i> 9.0 g/L<br><i>Yield</i> 4.0 mt/ac (71 hl/ha)  | <i>Sugar</i> 20.3° Brix<br><i>pH</i> 3.27   |
| <b>VINIFICATION</b>    | 12 hours of skin contact prior to pressing; long, cool fermentation in stainless steel using selected yeast; 4 months in tank on the fine lees prior to bottling  |   |
| <b>BOTTLING DATA</b>   | <i>Date</i> Apr 2020<br><i>Residual Sugar</i> < 2.0 g/L<br><i>pH</i> 3.55   | <i>Alc/Vol</i> 12.5%<br><i>Titratable Acidity</i> 7.5 g/L<br><i>Production</i> 3,000 cs |
| <b>SENSORY PROFILE</b> | <i>Colour</i> Medium straw. <i>Nose</i> Aromas of Honeydew melon, orange blossom and lemon meringue over top notes of honeycomb and dried herbs.<br><i>Palate</i> Dry, medium bodied and supple in texture, with white peach and Asian pear fruit up front and notes of lime and pastry in the middle; a crisp thread of acidity brings clarity and lift, drawing persistent notes of pink grapefruit, citrus rind and a light spiciness onto the finish. |   |
| <b>AGEABILITY</b>      | Best consumed 2021 through 2023; will hold through at least 2025  |   |
| <b>FOOD PAIRINGS</b>   | Grilled or seared shellfish, white-flesh fish (tilapia, sole, perch), sushi, fish tacos, pasta or risotto with peas and asparagus, vegetable salads   |   |
| <b>AVAILABILITY</b>    | <b>Ontario</b> Winery, LCBO • 522979  |   |