

2021 PINOT GRIS | VQA Niagara Peninsula

\$16.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE This wine originates from selected vineyards in the western stretches of the Niagara Peninsula, lying at varying elevations close to the shoreline of Lake Ontario. At these sites, limestone and shale-laced clay loam soils combine with moderating onshore breezes to yield an aromatic Pinot Gris with generous fruit character and delicate acidity.

VINTAGE 2021 was a warm vintage, with damp conditions at harvest and low-to-moderate yields. Pinot Gris ripened on time, delivering delicate, graceful wines ideal for early- to medium-term consumption.

COMPOSITION *Variety* 100% Pinot Gris
Estate Grown 40%

ORIGIN *Appellation* VQA Niagara Peninsula
Sites 60% Lincoln Lakeshore, 40% Beamsville Bench

TOPOGRAPHY *Elevation* 80–155 m (260–510 ft) *Slope/Exposure* 2–6% / NNW

SOIL *Lincoln Lakeshore* Lacustrine clay- and sandy-loam till composed of red shale and sandstone mixed with limestone
Beamsville Bench Stony clay till composed primarily of limestone mixed with sandstone and shale

HARVEST DATA *Dates* Sep 20–Oct 1 *Sugar* 19.8° Brix
Titrateable Acidity 7.3 g/L *pH* 3.46
Yield 4.0 mt/ac (74 hl/ha)

VINIFICATION 50% of the fruit underwent skin contact for 12 hours prior to pressing; fermented 90% in stainless steel using selected yeast and 10% in neutral, 225L French oak barrels using exclusively indigenous yeasts; all lots were aged *sur lie* for 4 months

BOTTLING DATA *Date* Mar 2022 *Alc/Vol* 12.0%
Residual Sugar < 2.0 g/L *Titrateable Acidity* 6.3 g/L
pH 3.46 *Production* 3,700 cs

SENSORY PROFILE *Colour* Light copper. *Nose* Perfumed aromas of cantaloupe, honeysuckle, white peach and rose water, with a hint of crushed stone in behind. *Palate* Dry and medium bodied; unctuous up front with herbal, mustard-green overtones; the middle is crisply framed with notes of grapefruit pith and almond extract, supported by a delicate stoniness; tension between weighty mandarin, melon and citrus rind flavours and a bracing salinity drives the finish, accented by notes of lemon grass and spice.

AGEABILITY Best consumed 2022 through 2024; will hold through at least 2026

FOOD PAIRINGS Grilled or seared shellfish, white-flesh fish (tilapia, sole, perch), sushi, fish tacos, pasta or risotto with peas and asparagus, vegetable salads

AVAILABILITY *Ontario* Winery, LCBO • 522979