

Mayhem Wines is a collaboration between two established wine industry siblings - Terry Meyer Stone of Anarchist Mountain Vineyards and her brother JAK Meyer of Meyer Family Vineyards, along with their respective spouses Andrew Stone and Janice Stevens.

Our grapes are grown at Anarchist Mountain Vineyard in Osoyoos, where we have a long-term lease agreement. We also have partnerships with devoted, quality-driven growers throughout the Okanagan Valley, including the Naramata Bench and Oliver. We aim to work with growers and vineyards that use organic and sustainable farming practices and give back to the land.

2022 Pinot Gris



THE VINTAGE

The 2022 vintage started off very slow with cool temperatures. Summer delivered our usual glorious Okanagan weather without the extreme heat we had in the previous year. The latter half of the season presented great weather for slow and gradual flavour and phenolic development in the fruit keeping sugar levels in control. The fall weather produced above average temperatures right through to the end of October, which were ideal conditions for retaining natural acidity and slow gradual accumulation of flavours to optimal ripeness. The Pinot Gris was our first pick this vintage, hand-picked on October 5th from Ryegrass Road Vineyard in Oliver, BC. This vineyard was planted in 2009. The overall 2022 growing season has provided us with outstanding fruit for our 2022 Pinot Gris.

THE WINE

The fruit was whole bunch pressed, followed by a long, cool 10-week fermentation in stainless steel. Before finishing fermentation, 16% of the wine was transferred to seasoned barriques to build body and complexity. The wine then spent 5 months resting on its fine lees before being blended and bottled creating a wine that is very grounded and approachable.

TASTING NOTES

Clean, crisp, and full of flavour, this bone-dry Pinot Gris will have you coming back for more. Displaying notes of lime peel, honey suckle, and freshly picked Okanagan apples with a subtle herbaceous note and touch of floral. The palate is laced with white stone fruit, Mandarin oranges and ginger with a bright and mouthwatering acidity. Finishing with a touch of minerality, it is complex and persistent.

PAIRS WELL WITH

Fire oven pizza with sundried tomatoes, roasted garlic and arugula or prawn tacos with homemade mango salsa and fresh cilantro.

pH - 3.05

TA - 7.97 g/L

RS - 0.44 g/L

Alcohol - 13.1%

305 cases produced

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