

MAYHEM

2022 Anarchy Pinot Gris

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.

Established in 2018, Mayhem Wines continues to evolve producing small batch, quality wines that are expressive of each vintage. With a focus on aromatic whites and bold reds, we aim to create wines with personality that captivate and drive memorable wine experiences.



THE VINTAGE

The 2023 vintage was defined by the extremes. An extremely cold winter led to bud damage and reduced yields, while the summer was threatened by wildfires in the north and south. While temperatures exceeded 40°C on several occasions in the South Okanagan, the summer felt cooler than previous years. Temperatures between 33°C and 38°C are optimal growing conditions for our Bordeaux blends and aromatic whites. Due to fewer clusters and full canopies, this led to an earlier start for harvest beginning on September 18th with our Rosé pick. Even though tonnages were lower than previous vintages, overall, the fruit quality across the board was excellent. The flavour profile and the phenolic development shone through resulting in electric flavourful fruit for the white varieties and concentrated, structured reds.

THE WINE

This is the first vintage of our Anarchy Pinot Gris which is fermented in a combination of ceramic balls (41%), neutral puncheon (17%), and stainless steel (42%). A single vineyard wine off Belich Vineyard in Kaleden, BC. The Pinot Gris was cropped at 3 tonnes per acre and picked on a specific flavour profile on the 9th of October. The result shows off the vessels used and how certain percentages of different vessels interact together with the wine to bring it to its full potential. Whole bunch pressed and held on its lees for 7 months, the wine had a long, and very cool 9-week fermentation which occurred in a mixture of ceramic balls, neutral oak, and stainless-steel vessels. Fermentation temperatures were kept cool to preserve the purity and delicate nuances of the fresh fruit.

TASTING NOTES

The palate is textured with an array of lemon grass characteristics that lead to a tropical palate that's rounded and full of fresh flavours like guava, papaya, and passionfruit. A linear stream of crystalline acid and subtle exotic spice closes out the finish with some grapefruit pith. It's rich and vibrant with great complexity and sophistication.

PAIRS WELL WITH

Honeydew salad with prosciutto, olives and freshly picked mint.

pH – 3.21

TA – 8.36 g/L

RS – 3.67 g/L

Alcohol – 14.0%

190 cases produced

Every life well-lived should have a little Mayhem!
MAYHEMWINES.COM

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