

2023  
Pinot Gris

# MAYHEM

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.



## 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 18<sup>th</sup> 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

21-year-old vines in Kaleden, BC produced this year's Pinot Gris, a single vineyard blend from Belich Vineyard. The Pinot Gris was the last fruit to come in on October 1<sup>st</sup>. Whole bunch pressed, followed by a long, cool 10-week fermentation in stainless steel, before 17% was transferred to seasoned puncheons to finish fermentation. The wine then spent 5 months resting on its fine lees before being blended and bottled. It is a wine that is very grounded and approachable.

## TASTING NOTES

Boasting notes of tropical fruits, the palate is laced with pineapple, kiwi, and citrus zest with hints of green apple. It is bright and crisp, yet it has a soft palate with roundness and body from the lees contact and time in seasoned puncheons. Finishing with a touch of creaminess and Caribbean based spice notes, this bone-dry Pinot Gris is the perfect companion for the summer months.

## PAIRS WELL WITH

This wine is so versatile and will pair well with seafood, salad, or mild cheeses. One of our favourites – a summer salad with arugula, grilled corn, freshly-picked Okanagan strawberries and avocados.

pH – 3.15

TA – 8.55 g/L

RS – 1.83 g/L

Alcohol – 13.3%

525 cases produced

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

PRODUCED UNDER LICENSE OF MEYER FAMILY VINEYARDS #302084

4287 MCLEAN CREEK RD, OKANAGAN FALLS  
250.497.8443

WWW.MAYHEMWINES.COM  
INFO@MAYHEMWINES.COM  
@MAYHEMWINES