

# Mouflon gris 2022

A carbonic-macerated blend of Frontenac Gris and Riesling. Peach yogurt, banana cream pie and butterscotch ice-cream on the nose belie a dry, tangy and refreshing palate of tart mango and navel orange.

**Cases produced:** 84      **Harvested:** 29th September 2022

**Varietal:** 80% Frontenac Gris, 20% Riesling

**Brix:** 19.1 (avg)    **Yield:** 2.0 metric tonnes per acre

**Fruit:** ripe and clean at 14°C



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**Vineyard:** Frontenac Gris - Bock Vineyard, St David's Bench, Ontario - Organically farmed, minimal till and permanent cover crops with reliance on biologicals and elementals.

Riesling - WW Vineyard, Niagara Lakeshore, Ontario - sustainably farmed with permanent cover crops.

**Climate:** continental

**Soils:** Bock Vineyard - rich red clay. WW Vineyard - clay loam.

**Age of vines:** Bock Vineyard - 8 years. WW Vineyard - 9 years.

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**Growing season:** 2022 was a disastrous year for yields following extensive vine winter damage across Ontario. That said, the growing season and harvest period were actually very favourable and while yields were very low, the quality of berries was exceptional. Scarcity of wines will be a real factor for the 2022 vintage. The wines of 2022 are already showing great fruit, depth and lots of energy.

**Harvested:** by hand; table sort

**Pressing:** 1 hour gentle cycle

**Yeast type:** wild, ambient

**Fermentation** Co-fermented in an oxygen-free Flexi-egg. Primary fermentation took 12 days to complete: 6 days on skins and 6 days off skins. 100% of the wine went through malolactic fermentation, taking one month to complete.

**Evillage:** Rested in Flexi-Egg for 7 months on fine lees (no stirring).

**Fining:** unfinned

**Filtration:** unfiltered

**Bottle age before release:** 1 month

**Closure type:** Diam 5 cork composite

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**ABV:** 11.2%

**RS:** 1.1 g/L

**TA:** 7.2 g/L

**pH:** 3.29

**So2:** 7 ppm free