

Kitsch

Pinot Gris 2018

Cases Produced: 569

Enjoy By: As soon as it's cold and you're thirsty

THE SNAPSHOT

Packed with zesty citrus notes, juicy, green fruit and a distinct minerality, this Gris is the perfect addition to your large and small adventures; kick back on the patio or take it for a road trip. This single vineyard wine is the ultimate expression of classic Okanagan Pinot Gris.

THE EXPERIENCE

Appearance: Pale Lemon

Nose: Grated lemon zest/Waist deep meadow grass/Crisp pears/Wild flower honey

Palate: Rush of citrus/Bite of a granny smith apple/Distinct, fresh, lingering minerality

Feels Like: You deserve another glass

THE SOURCE

1.875 acres planted in 2014

Clone 52

4.00 tonnes/acre

Soil Types: Gravel, sand and silt

Harvest Date: September 25th, 2018

THE NUMBERS

Brix: 22.5

pH: 3.26

TA: 6.8 g/L

RS: 3.4 g/L

Alc: 13.0%

THE PROCESS

Hand harvested, whole cluster pressed

Stainless steel fermented with X5 yeast

15 day ferment @ 16-18°C

30 days lees contact

THE RECOS

Apple and brie panini/Beet and goat cheese salad/

Pear and balsamic fig pizza

Kitsch Spotify Playlist: Summer nights without city lights

