

Kitsch 2017 Pinot Gris

Cases Produced: 490

SKU# 35893

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



Tasting Notes:

- Appearance: Pale Straw
- Nose: Pear Nectar, White Grapefruit and White Flowers
- Palate: Okanagan Apple Cider, Honeycomb and Green Melon

Vineyard Specs

- 1.875 acres planted in 2014
- Clone 52
- Organically farmed
- Crop load = 2.1 tonnes/acre
- Soil types: Sandy Loam, Clay, Limestone

Harvest Specs

- Harvest Date: September 26, 2017
- Brix: 22.2

Winemaking Specs

- Zero skin contact
- 100% whole cluster pressed
- Inoculate with X5 yeast
- 30 days lees contact
- Alcohol 13%
- Residual Sugar: 3.7
- Titratable Acidity: 5.8
- pH: 3.4
- 22 day ferment @ 14c-16C

Food/Experience Pairings:

- BBQ or Seared Salmon, Arctic Char, Trout / Fresh summer salads with herbs, Okanagan stone fruit, and grains / Bacon. I don't care if it doesn't pair well. Bacon is Bomb!
- Okanagan Lakeside sessions / Pool Parties / Candlelit Baths / Basically anything to do with water