



VARIETALS

Pinot Gris 100%
Lakeside Vineyard, Skaha Bluff
Penticton, BC

TECHNICAL INFO

pH - 3.65
Total Acidity - 5 g/L
Residual Sugar - 0.4 g/L
Alcohol - 12.2%
Product - +132030
Production - 46 cases

THE WINE

This skin-contact Pinot Gris is the third wine white release in the Chic Fille line-up. The Chic Fille wines are meant for teaching and learning and this wine was specifically made as a challenge for Heidi. Pinot Gris is not her favourite varietal as it is often over-cropped in British Columbia and vinified in an innocuous manner. It is often not very interesting, either on the nose or the palate. Instead of treating the vinification as a traditional white wine fermenting the juice without skins, we used extended skin-contact in the manner of rosé (something that Heidi knows a lot about). This resulted in an alluring colour with the Pinot Gris expressing itself as an aromatic rather than just a boring white wine. Mind, changed. The wine is successfully aromatic, textural, mouth-filling, exotic and tart. It has been finished as unfiltered, to preserve the pretty colour and textural element of the wine, with minimal sulphur addition.

2018 VINTAGE

2018 was a far more “normal” growing season for the Okanagan Valley after the string of early, hot vintages from 2013-2016. The winter was extremely snowy and early spring was wet, supplying the vineyards with a good soaking and filling up the water table. A warm April had bud break occurring in the last days of April and first week of May for most varieties. Mid-May was hot and dry with flowering occurring in early June. The beginning of June was wet, followed by some heat which produced a full vineyard canopy by mid-June. This resulted in our vineyard crew earnestly working to keep up with canopy growth, suckering and shoot positioning, which all happened at the same time. Early July was a bit wet, coupled with alarming heat following from mid-July on. We left all shoots to create a heavier crop to retard the potential for early sugar ripeness (as we had had success with in the past hot and early vintages). Once the fruit set, we left more than usual to ripen. Intense lightening storms occurred in mid-July and started forest fires around the province. Smoky skies continued through July and all of August before returning to drastically cooler temperatures in early September. Veraison occurred in the first week of August and ripening was gradual throughout the rest of the summer. The thick smoke provided a UV blanket over the valley, slowing the ripening that threatened to speed ahead in July. On September 22nd, with ripeness slowing down, our first pick was for our bubble and un-oaked Chardonnay. The cool, wet weather proceeded right through September into early October. We had great hang time for phenolic development with the rest of our varieties mainly coming in mid-October. All of our tonnage was completely picked by October 22nd and vinified by mid-November. Despite an intensely hot summer, we saw low pH and lower brix than previous vintages demonstrating that 2018 will express a cooler vintage profile. Overall, expect more freshness, minerality, and fantastic natural balance.

VINIFICATION

The grapes were hand-harvested on October 5th and a sorting table was utilized before the grapes were de-stemmed to ensure that only healthy grapes went into the wine. The de-stemmed grapes were soaked skins to juice for three days at cellar temperature. This soak allowed us to achieve an excellent extraction of colour and fruit flavours from the skins. The must was dumped by gravity into the press (more gentle than pumping the must) and a slow, gentle pressing was utilized via a pneumatic press. This light pressing off of the skins extracted a little bit of skin-tannin thereby giving the wine a rounder texture and further delicate pink colour. No sulphur was added at the press pan which allowed the must to hyper-oxidize, ensuring stable colour and flavour compounds during ferment. A long two day settling resulted in a clear must. The must was then racked to barrel for an ambient ferment. After 6 days, the ferment occurred spontaneously in a neutral 220L French oak barrique. The ferment took twenty one days to finish dry. The finished wine was left on its clean gross lees and then aged for two months. The wine was not filtered before bottling. Sulphur levels were carefully managed to preserve maximum bouquet, added minimally post-fermentation and judiciously topped-up before bottling.

TASTING NOTE

This skin-contact Pinot Gris' alluring pink hue anticipates the intense aromas of melon and pomelo. On the palate, rich flavours of intense strawberry jam tarts provide a rich quality to the wine's medium body. The wine has moderate alcohol and finishes totally dry. Enjoy this versatile wine with Alsatian inspired Tart Flambée and Weisswurst, West Coast spot prawns in season, grilled fish and fresh salads of winter greens, crisp fennel, grains and winter citrus.