



Clos du Soleil

Winemaker's Series

Whispered Secret Vineyard

Pinot Gris 2018



Technical Information

pH:	3.05
Titrateable Acidity:	8.3 g/L
Residual Sugar:	2.1 g/L
Alcohol by Volume:	13.8%
Harvest Date:	October 6th, 2018
Bottling Date:	March 8th, 2019
Vineyard Sources:	Whispered Secret Vineyard, Keremeos, Similkameen Valley, BC
Varieties:	100% Pinot Gris
Total Production:	401 cases
SKU:	+118326 (750mL)

Tasting Notes

A rich, ripe expression of Pinot Gris, on the nose this wine presents the taster with aromas of ripe nectarine skin, fresh pear juice and lemon zest. On the palate the wine is dense with flavours of ripe nectarine, pear and apple. It has a fine-grained texture in the mouth, leading into a long, juicy finish of soft stone-fruit flavours complemented with zingy citrus acidity. The firm structure but concentration of ripe fruit flavours means this wine is easy to enjoy by itself, but is equally an excellent food wine: summer salads, chicken with poached pears, or glazed pork would all be excellent pairings.

Winemaking Notes

The grapes for this wine were grown on our Whispered Secret Vineyard, a cooler site on the south side of the valley, ideal for flavour development while maintaining beautiful acidity. The fruit quality was excellent so the winemaking focused on preserving that which nature gave us. We pressed the fruit whole-cluster immediately after hand-harvesting, and fermented it in a combination of stainless steel tanks and French oak puncheons. The slow fermentation lasted for over a month, and then the wine was aged on the lees for a further 4 months. Other than a light filtration prior to bottling, nothing else was done to this wine – just as nature intended it!

Michael Clark - Winemaker

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