

Pinot Gris 2022

TASTING

A nuanced and complex expression of Pinot Gris, on the nose this wine presents the taster with aromas of fresh pear juice, lemon zest and marzipan.

On the palate the wine is dense with flavours of ripe nectarine, peach, pear and crisp Granny Smith apple, with a streak of stony minerality. It has a fine-grained texture in the mouth, leading into a long, juicy finish of 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 has the richness to pair with many foods: summer salads, chicken with poached pears, or glazed pork would all be excellent pairings.

WINEMAKING

The grapes for this wine were grown on our certified-organic 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 barrels, tanks, and French oak puncheons. The slow fermentation lasted for over a month; the wine was then aged on the lees for a further 3 months.

Other than a light filtration prior to bottling, nothing else was done to this wine – just as nature intended it!

TECHNICAL

- Harvest Dates:** 15 & 20 October 2022
Bottling Date: 9 March 2023
Vineyards: Whispered Secret Vineyard [certified organic], Keremeos, Similkameen Valley, BC
Varieties: 100% Pinot Gris
Total Production: 1078 cases

Alc: 12.8% **pH:** 3.16 **Titrateable Acidity:** 7.23 g/L **Residual Sugar:** 0.47 g/L **SKU:** +118326 (750mL)



Michael Clark - Winemaker

mclark@closdusoleil.ca

For sales information, please contact wine@closdusoleil.ca
2568 Upper Bench Road, Keremeos, BC | 250-499-2831 | closdusoleil.ca