

Pinot Gris 2025

TASTING

A nuanced and complex expression of Pinot Gris, on the nose this wine presents the taster with aromas of fresh-cut Granny Smith apple, lemon zest, orchard pear, and marzipan.

On the palate the wine is dense with flavours of spiced apple, ripe nectarine, peach, crisp Anjou pear, with a streak of stony minerality.

It has a fine-grained texture, leading into a long, juicy finish of stone-fruit flavours complemented with zingy citrus acidity.

The concentration of ripe fruit flavours means this wine is easy to enjoy all by itself, but has sufficient 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 cool in stainless steel.

The slow fermentation lasted close to 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!

TECHNICAL

- Harvest Dates:** 24 September 2025
Bottling Date: 2 March 2026
Vineyards: Whispered Secret Vineyard [certified organic], Keremeos, Similkameen Valley, BC
Varieties: 100% Pinot Gris
Total Production: 177 cases

Alc: 12.6% **pH:** 3.19 **Titrateable Acidity:** 6.46 g/L **Residual Sugar:** 1.76 g/L **SKU:** +118326 (750mL)



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