

## 2023 Pinot Grigio

**Descriptors:** Strawberry, watermelon and peppery rose petals

**Appellation:** VQA Niagara Peninsula

**Composition:** Pinot Grigio (100%)

**Single Vineyard Source:** Jordan Valley Vineyards

**Winemakers:** David Johnson, Kevin Qin

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**Harvest Date:** October 2nd, 2023

**Fruit Condition:** Exceptional ripeness and good colouration of the grape skins ensured a pinkish hue to the finished wine

**Handling:**

Pinot Grigio was machine harvested and split into two groups. Half of the grapes were left on the skins to soak, and then pressed. The other half was pressed immediately. Transferred into stainless steel fermentation tanks.

**Fermentation:**

Fermented with commercial yeast strain X5; temperature set to 15°C and began October 4<sup>th</sup>, 2023.

**Cellaring potential:** 1-2 years

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**Bottling date:** February 13th, 2024

**Total Production:** 483 cases

**Wine analysis:** pH 3.24; alc./vol; 13.2% TA 6.3 g/L; R.S. 11 g/L

**Retail Price:** \$17.95;

**Availability:** Winery Retail Store; LCBO/Vintages July 6, 2024 (#20599); licensee

Vegan-Friendly



**Tasting Note:**

Strawberry and watermelon aromas mingle with rose petals and hints of peppery spice on the nose. It's a glorious stream of palate-flavours with wild strawberry, red raspberry and grilled ruby red grapefruit galore. This showcases gorgeous aromas and flavours, good balance, persistent purity of fruit and a moderately lengthy lip-smacking finish and mouth-watering aftertaste.

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