

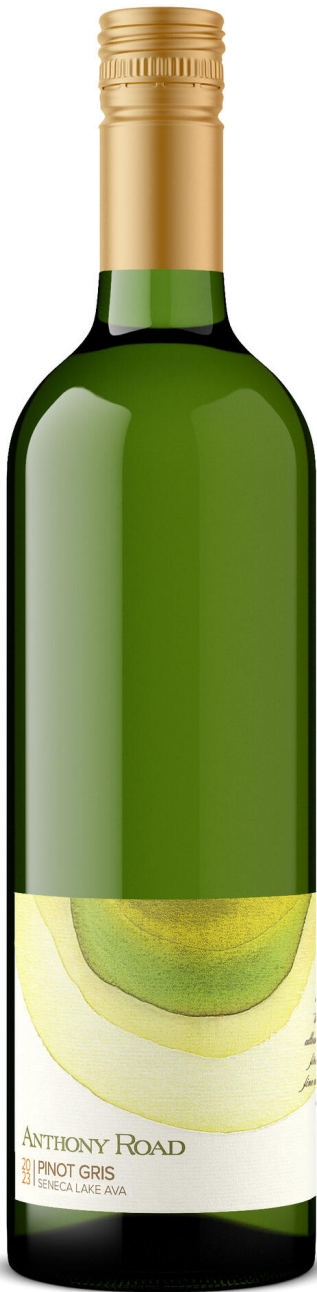


# 2023 Pinot Gris

---

**Alcohol label %:** 12.3 | **pH:** 3.32 | **Acidity (TA):** 7.87 | **Residual Sugar (g/L):** 4.0

---



## Growing Conditions

The 2023 growing season was off to an early start with a warm spring. Bud break was early and this proved to be an issue as a late freeze on the evening of May 17th killed many primary buds around the region. In our vineyard there was damage to our Martini Vineyard Lemberger and Chardonnay vines. Late spring to early summer was cool and wet and then things warmed up in July and into early August until the weather cooled again. It was around this time that wildfire smoke from Canada blanketed the area. Heading into the harvest the acidities in the grapes were still high and the Brix were in need of a climb. In late September into early October we had a week of sunshine with temperatures in the 80's. This helped all varieties fully ripen and the

## Harvest

Martini Family vineyard and Nutt Road Vineyard

## Winemaking

The fruit was machine harvested, then pressed into stainless steel tanks to ferment. Fermented for about 3 weeks until chilled down to arrest fermentation. Stored on the lees until readied for bottling.

## Bottling

Bottled July 18 and 19, 2024

## Appearance

Light Straw

## Nose

Melon, pear, apricot

## Palate



# 2023 Pinot Gris

---

Melon, pear, honey, apricot and citrus

