

## 2023 Estate Pinot Gris

Our **2023 Estate Pinot Gris** showcase our stunning Prince Edward County terroir. Unique to Redtail's block and location, this wine is a classic example of a cool climate Pinot Gris. This light yellow with green hues inspire freshness and summery vibes. The nose is filled with refined and expressive aromas. A burst of citrus, floral notes and stony minerality, is giving this wine a lively and vibrant nose.

This medium-bodied mouthfeel balances elegance, freshness and smoothness. This zesty dominant flavor wines showcase aromas of lemon and lime zest, combined with orchard fruit such as pear and white peach, providing a juicy and refreshing profile. The finish is clean and refreshing, leaving a lingering impression of the wine's vibrant fruitiness, with a touch of minerality.

Our Estate Pinot Gris is a refreshing and fruity wine, perfect for warm weather or as a delightful aperitif.

**Winemaking notes:** Grapes were hand harvested starting on September 15<sup>th</sup>, in the early morning before the heat of the day strikes. The cool grapes were pressed into our premium blader press to avoid bitter tannins from the skins and grape seeds. The cool, clear free-run juice was then settled naturally in tanks for a few days before being racked in our concrete Eggs for fermentation. The shape of the egg combined with the micro-oxygenation of the concrete help to build a rich mouthfeel. The wine was then aged sur-lies in the concrete egg to allow full development of aromas and mouthfeel for 4 months. Then gently filtered and bottle with care on site, at our state-of-the-art production facility.

Food pairings: Oysters, turkey, pasta primavera, Vietnamese dishes, goat cheese

**Serving Temperature:** 8 - 12 degrees Celsius

**Production:** 375 Cases

Availability: Online, Winery Retail, select distributors and restaurants

**Varieties:** 100% Pinot Gris **Region:** Prince Edward County

Wine Style: Dry Closure: Cork Oak: none

Malolactic Fermentation: partial

**Alcohol Content: 12%** 

**pH:** 3.50

**Total Acidity:** 5.90 g/L **Residual Sugars:** <1 g/L

**Ageing:** Drink now through 2029