

LIGHTHALL vineyards

2022 Pinot Gris

Vintage: **2022**

Grape Variety: **Pinot Gris**

Harvest Dates: **Sept. 23rd**

ABV: **12.5%** pH: **3.24** R/S: **2.1 g/L**

Cellaring : **2023 - 2028**

Double Gold | Best of Category
2023 All Canadian Wine Championships



Vinification:

Hand harvested from our South Bay Vineyard, this Pinot Gris was pressed whole cluster. Once clarified, the juice was inoculated with an Alsatian yeast strain. Once active, one third of the volume was transferred to 500L neutral French oak barrels for fermentation only. On completion, it was transferred back to blend with the remainder of the volume that fermented in steel. This was done to increase the body and mouthfeel of the winemaking a smooth, creamy, and rich texture. After malolactic fermentation was completed, the wine was cold-stabilized, filtered using a 0.2 micron cross-flow system, and bottled.

Romance & Tasting Notes:

True to our style, this County Pinot Gris is both mineral driven and rich. Partially fermented in neutral French Oak with an Alsatian-sourced yeast strain, the classic notes of cantaloupe, pear, and nutmeg are all present. A waxy tone of salted apple-flambé and confit honeycomb bring a perception of sweetness to a delightfully bone-dry wine.

Suggested Food Pairings:

Choucroute garnie, foie gras, pork dishes, veal parmiggiano, chicken with cream sauces, and a traditional turkey dinner are all wonderful. Pizza bianco with a cream base, taleggio and pear is delightful, while meatier fish like halibut, cod, trout, or arctic char are ideal for the fish lovers. Chevre and brie make great cheese options.