

THE
GRANGE
of
PRINCE
EDWARD



Winemaking Notes – Skin contact for 6 hours and pressed gently – aggressive settling and racked clean – Stainless steel fermented with selected yeast at 18C.

Vintage Notes – Typical Start to the season – unseasonably warm in June – July cools off with steady rain episodes from mid - July to mid - August – August 21 to Harvest Date (Oct 2) warm clear days and cool nights led to exceptional quality. 9.84 tons harvested

Our Estate Vineyard is situated across 100+ acres of diverse natural lands. The 5 vineyard blocks cover an area that is varied in soils, ecology and even weather-offering a unique terroir from one end to the other which influences our wines' range of character and complexity. Our Estate Series wines are crafted from our grapes picked from multiple blocks across the property.

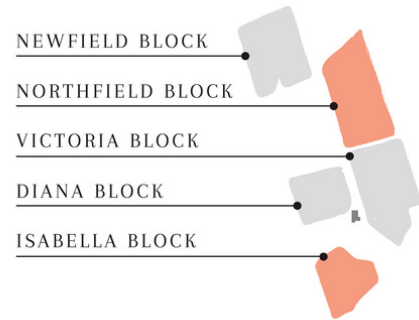
2023 *Estate Pinot Gris*

VQA

Prince Edward County

\$25.00 Retail

\$22.50 Licensee



Made with estate grapes from our Isabella and Northfield blocks, this Alsatian style Gris displays a pretty nose of warm poached orchard fruit and spiced pineapple. It is complex with nuanced aromas of creme fraiche and light dried apricot over delicate floral notes. Our Estate Gris exhibits a luscious body with an unctuous texture, balanced by fresh acidity and a long rich finish.

13% alc./vol.

RS 5 g/L

5,900L produced

Closure Stelvin Closure

Brix at Harvest 21.5

Vineyards – Grange Estate: Isabella Block 34%

Northfield 64%

Release Date: April 15 2024

Marlise Ponzio

marlise@grangeofprinceedward.com

416-435-9940