



HUFF ESTATES

A GROWING TRADITION IN PRINCE EDWARD COUNTY

### WINE SPECS

Vintage	2021
Varietal	100% Pinot Gris
Sugar (g/L)	3.0 g/L
Alcohol	12.5%
Brix at Harvest	19.7
Aging	Stainless Steel
Production	1150 cases
Vineyard	PEC

### FOOD PAIRINGS

Fattier Seafood like salmon and higher acid food like tomatoes

Simple shellfish - marinated mussels, roasted red peppers or linguine with clams

White meats - pork and fennel sausages with apple relish, veal prosciutto, poached Dijon chicken

Cheese - goat, fresh un-ripened (ricotta, fontina or mozzarella)

### CELLARING TIPS

Drink now or cellar 1 to 2 years

## 2021 BURIED VINE PINOT GRIS

### TASTING NOTES

#### INNOCENCE and PURITY

Pale lotus in colour. An aromatic profile unfolds with a citrus core of lemon/lime pith and light floral accents. A backbone of Prince Edward County minerality is highlighted by recurring citrus zest. Ideal as aperitif.

Des arômes fins de citron, de citron vert, et de poire avec des notes élégantes de fleurs blanches. On se délecte de saveurs de zest d'agrumes et de pomme verte soutenues par une minéralité typique de notre terroir. Idéal en apéritif.

Vintage	Award
2021	Gold - Canadian Wine Awards



**\$25**

