



PINOT GRIGIO 2022

VQA NIAGARA RIVER | 750ML

WINEMAKER'S NOTES

Plants came out of dormancy early in spring, leading to vines getting a jump start on the season. There was an optimism in late-August that the crop would match, if not exceed, that of the previous year. But a warm and wet September caused a delay in grapes maturing and shortened an already challenging harvest. This wine was made in a more classic Pinot Grigio style with no skin contact and little lees contact. Fermentation was completed in 10 days and the wine was removed off the lees quickly to maintain a light crisp mouthfeel. This vintage is a step away from Reif Estate's previous style, but has the same great balance and makes a refreshing summer wine.

TASTING NOTES

Our Pinot Grigio off dry with fruit flavours of pear and apple with hints of lemon and mineral. The wine is light bodied with a soft palate and long finish.

RESIDUAL SUGAR:7.6g/L

ALCOHOL/VOLUME:13%

BRIX AT HARVEST:19.6

TOTAL ACIDITY:6.7g/L