



Harvest Specifications

Grape variety	Harvest Date	Brix	Titrateable Acidity g/L	pH
Pinot Gris	Sept 28	21.5°	8.1	3.21

Wine Analysis

Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
13.0%	6.7	3.27	<2.0 g/L	223 cases

The marvelous 2020 growing season and harvest was nearly perfect in all vine-related respects in Niagara. Wines that practically made themselves with perfect balance and proportions.

Although blending and creation of happy symbiotic wines from several varieties is a clear desire for us, it is also often that we want the singular attributes of a wine like this to shine alone. Pinot Gris or Pinot Grigio? Same grape variety so let's not make too big a thing out of this, but although both are usually dry or nearly so, it would be more common for Pinot Grigio to stylistically be a bit lighter and 'quaffable' while Gris is richer and more concentrated. With that in mind we call ours Pinot Gris, and the discussion of 'pigeon holing' a style ends there.

To shine alone, a Pinot Gris should have something to 'show'. When yields are restricted and time to fully ripen is achieved, then marvelous things develop in the grapes that translate into wines of interest. But because Pinot Gris shares a family lineage with Pinot Noir that give its darker cousin a reputation for being very difficult to grow and having very specific soil and climate preferences ... it is true that Pinot Gris can be persnickety just like the Noir version. We are fortunate to have a block of Pinot Gris that gives rich and characterful grapes = wines.

From that critical starting point in the vineyard, it is our experience that Pinot Gris should be very gently handled at the press as well, with light pressing and an early 'press cut' that limits collection of juice from later and harder pressings. This results in wines that are less given to bitterness and more likely to

develop interest, beauty and retain freshness as they age. Our Pinot Gris displays blossom floral notes, wet-rock minerality, and a long ripe pear finish. What really entices and indicates the quality of the vineyard and the 2020 vintage is the palate where the entry is fresh, smooth and filling, while the mid-palate tightens with fine mineral structure, finishing again with lingering freshness like sheets off the clothes line.

Following the grape pressing already described, winemaking followed a predictable path with a cool fermentation in stainless steel followed by extended lees contact before a late spring bottling.