



## **Pinot Grigio 2008**

**VQA Niagara River Sub-Appellation**

**\$13.95 / 750mL**

### ***Vineyard***

Area Planted: 1.7 acres / 0.69 hectares

Soil: Sandy loam

Harvest Date: September 19<sup>th</sup> 2008

Brix: 20.49°

Titratable Acidity: 7 g/L

pH: 3.3

Tonnes/acre: 1.18

### ***Winery***

Cold maceration for 48 hours prior to crush. Destemmed and gently pressed. Cool fermented in stainless steel at about 15-17°C to preserve intense aromatics. 25% of cuvee was selected for ageing in mature American oak barrels for 9 months, and blended prior to bottling.

### ***Bottle Statistics***

Varietal Content: 86% Pinot Grigio, 14% Chardonnay

Alcohol: 10.8% alc./vol.

Residual Sugar: 11 g/L

Bottled On: September 29<sup>th</sup>, 2009

Cases Produced: 138



### ***Tasting Notes*** (10/1/2009)

No matter the weather, it's always summer when Pinot Grigio's open. Crisp, red apple flavours are underpinned by soft citrus and supple melon to craft a strangely alluring sipper. Cézanne in a glass. Serve before dinner, or with grilled vegetables and baked whitefish.