

# BLUE MOUNTAIN

*Vineyard and Cellars*



## PINOT GRIS 2022

### VINEYARDS

APPELLATION:	Okanagan Valley
CLONAL SELECTION:	A blend of two French clones
VINE AGE:	36 year old vines

### HARVEST

DATE: September 30th; October 6th and 8th, 2022

### VITICULTURE

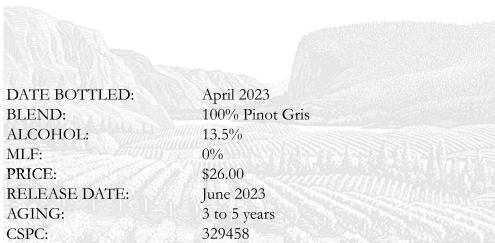
- Manual thinning was practiced in the vineyard to reduce the crop yield and produce a more concentrated and higher quality grape.

### VINIFICATION

- Grapes were whole-cluster pressed, to ensure the purity of the juice and maintain the high quality produced in the vineyard.
- 100% went through native yeast fermentation. Native yeast is present in the vineyard and cellar and allows for a stronger expression of terroir.
- Wines were fermented in 38% stainless steel, 20% foudre/45hL Oak Cask, and 42% 500L French oak barrels.
- Ageing saw the same proportions of barrelled wine spend 6 months sur-lie.
- Wine in the tank was racked and left to rest after fermentation.
- Finally, the wines in tank and barrel were blended and bottled in April 2023.

### WINEMAKER NOTES

The 2022 Pinot Gris has a citrus, mandarin orange, blossom nose with rich, dense orange and lemon flavours across the palate with notes of citrus, apple and spice on the finish.



DATE BOTTLED:	April 2023
BLENDE:	100% Pinot Gris
ALCOHOL:	13.5%
MLF:	0%
PRICE:	\$26.00
RELEASE DATE:	June 2023
AGING:	3 to 5 years
CSPC:	329458