

# BLUE MOUNTAIN

*Vineyard and Cellars*



## RESERVE PINOT GRIS 2017

### VINEYARDS

APPELLATION: Okanagan Valley  
VINE AGE: 31 year old vines

### HARVEST

DATE: September 11th - 14th, 2017

### VITICULTURE

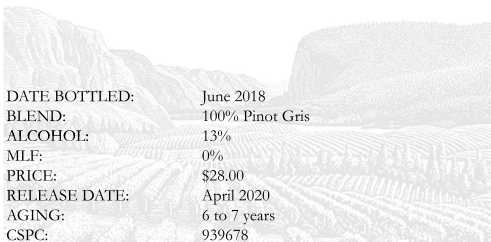
- Manual thinning is practiced in the vineyard to reduce the crop yield and produce a more concentrated and higher quality grape.

### VINIFICATION

- Grapes were whole cluster pressed, to ensure the purity of the juice and maintain the high quality produced in the vineyard.
- 70% fermented and aged in stainless steel, and the remaining 30% fermented and aged for 8 months in new to 4th-fill 228L and 500L French oak barrels, as well as 2000L Foudre.
- 100% of the vintage was fermented with wild yeast native to the vineyard, in order to better express the terroir of the estate.
- Wine in the tank was racked and left after fermentation, whereas the wine in barrel was aged sur-lie.
- The Reserve signifies a select blend of the vintage producing enhanced structure, finesse and elegance with extended bottle ageing prior to release.

### WINEMAKER NOTES

- The 2017 Reserve 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:	June 2018
BLEND:	100% Pinot Gris
ALCOHOL:	13%
MLF:	0%
PRICE:	\$28.00
RELEASE DATE:	April 2020
AGING:	6 to 7 years
CSPC:	939678