



2023 Simply Blanc

Okanagan Valley

31% Riesling, 27% Pinot Gris, 22% Chardonnay, 20% Vidal

With our inaugural Simply Blanc we wanted to craft a white wine that could sit happily alongside our exceedingly popular Simply Noir, and would be similarly approachable, yet delicious. This blend showcases highlights of each of the included varietals: Riesling's green apple and bright acidity, Pinot Gris' approachability, Chardonnay's texture and Vidal's citrus notes. All lots were harvested separately, and fermented in stainless steel. We tweaked the blending proportions of each varietal until we felt it struck the right balance. Once we finalized our blend, the pieces were blended together, stabilized, filtered and bottled in February.

TASTING NOTES: A delicate, yet inviting nose, with notes of apple, light florals, citrus and hay. It is the definition of crowd pleaser. The apple and citrus notes carry through to the palate, which is beautifully mouth-watering, with a crisp and light palate. Something for everyone, especially if they're sitting on a sunny patio!

PAIRING: Lovely with pork, chicken, seasonal salads, fish tacos, shrimp, sushi, spicy curries, Asian dishes, Indian food.

12.5 % alcohol

TA 6.0 g/L

RS 4.7 g/L

pH 3.3

410 cases produced.

CSPC 94400

Enjoy now and over the next 5 years.

