



*Celebrating over 25 years*



## *Technical Data*

**Varietals:** 100% Pinot Gris

**Alcohol:** 12.5%

**Residual Sugar:** 7.0g/L

**Total Acidity:** 6.5g/L

**pH:** 3.15

**Harvest Dates:** Oct 13 & Nov 2 / 22

**Bottling Date:** March 2023

**Release Date:** May 2023

**CSPC:** +663120

# 2022

# *Pinot Gris*

## *Vineyards & Geographical Indications*

Parsons Vineyard, Skaha Bench Sub-GI

## *Tasting Notes*

On the nose, our Pinot Gris shows off an alluring combination of white peach, ripe apple, honey, jasmine and a hint of citrus. The palate is textural and balanced. Notes of tart green apple, honeydew melon, ginger and spice complement the off-dry sweetness of the wine beautifully, and linger on the finish. A wine that has something for everyone, and will pair nicely with a variety of dishes.

## *Winemaker Notes*

Similar in style to the previous 3 vintages, this wine is an homage to Alsatian Pinot Gris. Rich & textural, yet bright with warm spices. In 2022, we harvested this block in 2 separate picks: one early and one as late as we could push it. As with the previous vintages, we were looking to capture the classic tree fruit character of Okanagan Pinot Gris, with bright acidity, but balance it out with honeyed and spiced characteristics that develop from longer hang time and slight raisining. Combined with a range of fermentation and ageing vessels, I think the blend strikes a nice balance of weight, sweetness and acidity.

## *Production Notes*

Fruit from this block was hand-harvested in two picks, almost exactly a month apart: the 1st for acidity and brightness, the 2nd for richness and flavour. Lot #1 was pressed and cold-settled for 48 hours, before being racked and split between a stainless steel tank and several stainless steel barrels, warmed and inoculated. Lot #2 was cold-settled for 24 hours, and then racked into four 500L French Oak barrels (2nd fill), warmed and inoculated. After a partial malolactic fermentation and 4 months of regular batonnage, all three lots were blended, together stabilized, filtered and bottled.

## *Food Pairings*

**Classic:** white meats (chicken or veal) with creamy mushroom sauces, foie gras, any smokey foods or sauces, smoked salmon, pâtés, rich game birds, spicy chicken and pork dishes (like Chicken tikka masala), Thai curries with coconut, and warm & meat curries.

**Adventurous:** strongly-flavoured dishes (venison).

## *Ageing Potential*

Now and over the next 5 years.

## *Case Production*

850 cases

Stag's Hollow Winery • 2237 Sun Valley Way • Okanagan Falls, BC • V0H 1R2  
250-497-6162 • [info@stagshollowwinery.com](mailto:info@stagshollowwinery.com) • [www.stagshollowwinery.com](http://www.stagshollowwinery.com)