



**A R R O W L E A F**

## **Pinot Gris 2017**

### **Background**

The grapes for this wine are grown in scenic Lake Country, nestled between Wood Lake, Kalamalka Lake and the northern part of Okanagan Lake. The lakes moderate the often extreme temperatures experienced in the Okanagan, making this area especially suitable for the pinot varieties. The growing season stays frost-free until late fall, allowing the grapes to ripen slowly and produce subtle flavours while retaining plenty of natural acidity. We ferment and age the wine in stainless steel to produce a crisp, fruit-forward Pinot Gris.

### **Tasting Notes**

Ripe apple, pear, peach and delicate floral aromas. The palate shows good minerality and extract, with refreshing acidity and fruit flavour on the finish. Pair it with glazed salmon, crab cakes, mild Indian curries or vegetable lasagna.

### **Technical Details**

Appellation: BC VQA Okanagan Valley

Region: Lake Country

Vineyards: Wendell, Suncrest & Ritchie

Aging: stainless steel

Perceived Sweetness: off-dry

Residual Sugar: 8.8 g/l

Acidity: 6.8 g/l

Alcohol: 12.6%

Cases Produced: 2975

UPC: 626990253969

CSPC: 182835

Price: \$17.49 + tax (winery direct)

