

SAISON VINEYARD 2022 PINOT GRIS

We wanted to celebrate the special terroir of Saison, thus decided to make this single vineyard Pinot Gris. It is dry and bright on the palate with a great breadth of flavour and even more vibrant notes of salinity, ripe citrus, and apple.

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VINTAGE	2022
	DEGREE DAYS: 1126
WEATHER	MM PRECIP APRIL 1 - OCT 31: 325
SOIL	SOIL TYPE: Shawnigan
	SOIL, MATERIAL & TEXTURE: Marine Silt Loam
	DECLONE DOVOA Consister Willow
VITICULTURE	REGION: BCVQA Cowichan Valley
	VINEYARD: Saison Vineyard
	VARIETY: Pinot Gris
	CLONE: 53
	ROOTSTOCK: Riparia, 101-14
	SPACING: 3ft x 6ft
	FLOOR MANAGEMENT: Clear cultivated
	ASPECT: South
	ELEVATION: 40ft - 65ft
	TRAINING METHOD: Double cane pruned
WARVECT DATE	
VINIFICATION	HARVEST DATE: Late October
	FRUIT HANDLING: Whole Cluster Pressed
	FERMENTATION: 90% Stainless Steel, 10% neutral barriques
	MATURATION: Aged on fine lees in tank for 4 months
	CLOSURE: Screw Cap
	CASES PRODUCED: 305
	CASES TROBUCED. 303
WINE SPECS	ABV: 12.0%
	PH: 3.29
	TA: 5.63g/l
	RS: 0.39g/l
	FREE SO2: 29.0ppm
	WINEMAKER: Dan Wright



SKU: 112769 / UPC: 626990320340