



2020 Pinot Gris

Technical notes

Harvest dates: Oct.1 / Oct 9 / Oct 14 / Oct 17

Tonnes/hectare: 5T /Ha

Average brix at harvest: 22.5 - 23.0

Finished wine analysis:

RS:5.5g/l

TA:7.0

pH:3.30

alc./vol:13.2

Cases made: 3,600

Growing season summary:

A cool wet spring delayed the onset of growing season with a late budbreak of mid-May. This weather pattern continued for June with cooler temps slowing growth and fruit set. Our Okanagan summer switched on in July with hot temperatures and dry weather taking a consistent hold until well into September. Combining this strong summer weather pattern and a naturally low crop level, we were set up for ripe flavours and deep skin pigmentation heading into the winemaking season.

Winemaking approach:

Barrel Fermentation – whole bunch pressed. Settled 24 hours before racking clean juice to 41 neutral barrels (27% of total volume). Fermented for 10-12 days, followed by ML bacteria inoculation for an additional month of aging in barrel. Contact with lees plus partial ML fermentation created round mouthfeel and clean, bright aromatics.

Stainless Steel fermentation - Fermented in 4 vessels, ranging from 5000L – 10000L in capacity. 75% whole bunch pressed, 25% destemmed and soaked in press overnight. Inoculated with selected yeast strains after a cold settle and rack off gross lees. 3 vessels temperature controlled from 16c – 18c. One vessel allowed to reach warmer temperature of 24c, bringing an added complexity of aromatics, leaning towards tropical fruits.

Tasting Notes

Clear, light lemon in colour.

Honeysuckle, white blossom, pear, lemon and pineapple aromas in a complex, rich and clean bouquet.

Medium bodied palate, leaning towards dryness, balanced with acidity. Flavours of citrus, pears and honey.

17101 Terrace View Road, Lake Country, B.C., Canada V4B 1B7

www.50thParallel.com | info@50thparallel.com

phone: 250-766-3408 | fax: 250-766-3403

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