



MISSION HILL

FAMILY ESTATE

2019 RESERVE PINOT GRIS

An Uncompromising Expression of the Okanagan Valley.

VINTAGE REPORT

The 2019 growing season began with near perfect seasonal conditions followed by a fall and winter of cold extremes. The spring conditions carried through to the summer, with the consistently warm weather encouraging healthy vine growth, even flowering and an even fruit set. The ripening (veraison) period and harvest was not without challenge with unseasonal rainfall throughout the month of September and then a very cool to cold October. These challenges were navigated expertly by our viticultural and winemaking teams and, as a result, we were able to see fruit reach ideal ripeness. Crops were lower than average, allowing for flavor development and natural acid retention with balanced sugar accumulation in the berries. Our 2019 harvest concluded on October 29, marking a short, but beautiful vintage in the Okanagan, producing wines expressive of the region and the season..

WINEMAKER NOTES

Our 2019 Reserve Pinot Gris was sourced from two of our estate vineyards – Black Sage Road and Naramata Ranch. Each vineyard has a distinct microclimate lending unique flavour characteristics to the varietal before it becomes part of the final blend. Naramata Ranch is a winemaker's dream with undulating elevations, multiple soil types and clones to select from, individualized blocks, and spectacular views. Black Sage Vineyard is a diverse vineyard with more than 60 different individual blocks providing an amazing array of premium quality fruit.

TASTING NOTES

Terrific texture and freshness with notes of stone fruit, fresh ginger and bright citrus all adding to a complex and balanced style of Pinot Grigio. A relatively short and delicate aging on the lees in French oak maintains the wine's crisp and dry nature.

VARIETAL | 100% Pinot Gris

APPELLATION | Okanagan Valley BC VQA

ESTATE | Oliver (79%), Naramata Ranch (21%)

MATURATION | 11% fermented in French oak (2% new),
9% neutral oak

ABV | 13.7% **TA** | 6.1 g/L **PH** | 2.99

