

S O L V E R O

# Pinot Gris

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HAPPY VALLEY, SUMMERLAND

## TASTING NOTES

Expressive minerality creates a beautiful aromatic framework reflecting the vineyard and exceptional vintage. Nectarine, white peach and notes of honey and white blossom add further layers of complexity. The finish is textural and dry with balanced acidity.

## VINIFICATION

Harvested from our 2001 planting of Pinot Gris in mid-October, the small clusters were gently whole cluster pressed to release a lower volume of juice with a high degree of clarity. The fermentation was cool and extended over a 3 week period until dryness. The wine was aged in a mixture of stainless steel and neutral French oak barrels for 4 months prior to bottling.

## FOOD PAIRINGS

Cobb Salad, quiche, marinated octopus, mussels in tomato or cream sauce and sushi are just a few of many possibilities.

YEAR PLANTED 2001

YIELD 3.5 tons/acre

ALC 13.3% | pH 3.49 | TA 6.3g/L | RS 1.7g/L

PRODUCTION 250 cases | SKU 395619

