

S O L V E R O

Pinot Gris

2 0 2 3

HAPPY VALLEY, SUMMERLAND

TASTING NOTES

Elegant and balanced with focused stonefruit and citrus aromas. Soft mineral notes add complexity and depth to the mid-palate. The finish is textural, with delicate creaminess and refreshing acidity.

VINIFICATION

Harvested from Kozuki Family Vineyards and Happy Valley Vineyard throughout the month of September. This was an earlier than average harvest across four picks which were treated individually. Each block was hand-harvested and gently whole cluster pressed to release a lower volume of juice with a high degree of clarity and concentration. The fermentations were mostly spontaneous and kept relatively cool between 12-16C, extending over a 3-4 week period until dryness. The wine was aged in a mixture of stainless steel and neutral French oak barrels for 3 months prior to bottling.

FOOD PAIRINGS

This Pinot Gris is a versatile wine that pairs well with a variety of dishes due to its texture, crisp acidity and delicate flavors. Recommendations include seafood dishes such as grilled shrimp, crab cakes, or baked salmon. Chicken piccata, lemon herb chicken and pasta primavera are also excellent pairings.

YEAR PLANTED 2001

YIELD 2.5 tons/acre

ALC 13.5% | pH 3.36 | TA 6.4g/L | RS 3.4g/L

PRODUCTION 458 cases | SKU 395619

