



2017 Pinot Grigio

VQA Niagara Peninsula

WINEMAKING TECHNIQUES

- ❖ Harvested from high quality Niagara Vineyards
- ❖ Grapes were harvested in late September – early October
- ❖ 100% of the Pinot Grigio juice was fermented in stainless steel
- ❖ Aged for 8 months in stainless steel
- ❖ Cold stabilized and bottled to preserve fresh fruit characters

WINEMAKER'S TASTING NOTES

This Pinot Grigio is pale straw coloured with hints of pearl. The nose shows ripe pear, green apple and is explosively aromatic. The palate is clean and crisp with full flavours of pear, melon, apple and orchard fruits with a touch of sweetness and a pretty floral finish.

FOOD PAIRINGS

Chill and enjoy on its own or pair it with grilled chicken wrap alongside mixed greens in simple vinaigrette. This would also pair well with fresh, Lake Erie perch and chips.

TECHNICAL DATA

Pinot Grigio 100%

Average Brix at Harvest: 20.5°

Alcohol by Volume: 12.5%

SIZE	SUGAR	LCBO #
750 mL	(0)	609867

