

2020 PINOT GRIS

On the Black Sage Bench in Oliver BC, vintner and family farmer Gina Fernandes Harfman combines her passion for winemaking with her family's four generations of experience farming the South Okanagan terroir, to put forth a small lot lineup of wines that perfectly exemplify their vintage. At her woman-owned and run Nostalgia Wines, Gina invites you to make moments with what she has captured in the bottle, and create tomorrow's memories.

VINTAGE

The low yields and excellent fruit quality resulted in an exceptional vintage. The wines have intense flavour profiles, higher acid and moderate alcohol levels. These attributes are excellent for pairing with food.

WINEMAKING

Pinot Gris was sourced from our Home Vineyard and from our valued grower partners in the South Okanagan. All hand picked then fermented in temperature-controlled stainless steel vessels.

TASTING NOTES

This dry, medium-bodied Pinot Gris shines with refreshing acidity, and intense notes of white peaches, crisp apples, and ripe Asian pears.

FOOD PAIRING

Enjoy chilled on a warm day, with prosciutto-wrapped cantaloupe, spiced shrimp with peach salsa, or a pork chop skillet with pears and red onions.

TECHNICAL NOTES

Varietal Composition: 100% Pinot Gris (Home Vineyard, Oliver; Cassini Vineyard, Oliver; Nunes Vineyard, Osoyoos)

Harvest Date: September 19 - October 5, 2020

Alc./Vol.: 13.2% | **pH:** 3.42 | **TA:** 4.8 | **RS:** 0.8

Production: 235 cases

Serving Temperature: 8-10° C

Cellaring Potential: Enjoy now - 2023

PURCHASE INFORMATION

UPC: 626990366546

Retail: \$21.99 **Club:** \$19.99

