

NOSTALGIA

2024 PINOT GRIS

Crafted in BC.

Made in Canada from Imported & Domestic Ingredients

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. The 2024 vintage is a true reflection of resilience, determination and community, exemplifying a moment in time in the US Pacific Northwest. At her woman-owned and run Nostalgia Wines, Gina invites you to make moments with what she has captured in the bottle, create tomorrow's memories and remember that through struggle comes triumph.

TASTING NOTES

Nostalgia's dry, medium-bodied Pinot Gris captures fresh baked apple pie, warm all-spice, ripe Bartlett pears, lush stone fruits with prepared pineapple, White peaches, spicy cinnamon, clove and hints of ginger.

FOOD PAIRING

Enjoy chilled alongside a seared pork chop with a pear chutney and peach cobbler for dessert.

VINTAGE & WINEMAKING NOTES

Made from juice sourced from the US Pacific Northwest. Fermented in temperature-controlled stainless-steel vessels.

TECHNICAL NOTES

Varietal Composition: 97% Pinot Gris and 3% Sauvignon Blanc

Alc./Vol.: 12.5% | **pH:** 3.52 | **TA:** 4.4 | **RS:** Dry, 1.3 g/L

Production: 360 cases

Serving Temperature: 8-10° C

Cellaring Potential: Enjoy now - 2028

