

# ROCHE PINOT GRIS 2013

VINEYARD . . . . . Kozier Organic Vineyard  
Naramata Bench, Okanagan Valley  
HARVEST DATE . . . . . September 27<sup>th</sup>  
FERMENTATION . . . . . neutral French oak barrels  
AGEING . . . . . 10 months on lees  
BOTTLING DATE . . . . . July 16, 2014  
CASES PRODUCED . . . . . 175  
ALCOHOL . . . . . 13.4%  
pH . . . . . 3.14  
TOTAL ACIDITY . . . . . 8.5 g/l  
RESIDUAL SUGAR . . . . . 1.9 g/l  
AGING POTENTIAL . . . . . 4-6 years

## THE PLACE

This wine is born of a one-acre block of pinot gris in spectacular Kozier Vineyard on the Naramata Bench. The certified organic farm slopes west to face the setting sun and Okanagan Lake. The synergy of a warm micro climate with cool soils ensures long, even ripening. From March pruning to hand harvest on September 27<sup>th</sup> we followed the vineyard closely to ensure ideal vine balance and crop level.

## THE WINE

Whole bunches were gently pressed and free run juice was settled overnight and taken straight to barrel. Fermentation was completed over two months in neutral French oak barrels. The wine remained on lees in barrel for a total of ten months.

## TASTING AND FOOD PAIRING

Asian pear, ginger spice and floral overtones introduce this atypical pinot gris. The wine opens with aeration and swells to a broad mid-palate rich with ripe pear and lemon zest. Electric acidity carries the wine to an intense, long and focused finish. Serve with hearty roast pork, chicken, grilled halibut with chorizo, wild mushroom risotto, or mildly-spiced Asian dishes.

