

# BLUE MOUNTAIN

*Vineyard and Cellars*



Appellation: Okanagan Valley

Blend: 100% Pinot Gris

Wine Alcohol: 13%

Price: \$25.90

CSPC # - 939678

## Pinot Gris Reserve 2008 "Stripe Label"

### Characteristics of the year 2008

Great summer weather with lots of sunshine during bloom and fruit set. August brought warm weather, sunshine and cool nights through harvest. This vintage displays intense fruit flavours with complexity, structure and balance. Vintage commenced September 11<sup>th</sup> and completed by October 1<sup>st</sup>, the Pinot Gris having been harvested from September 20<sup>th</sup> through to the 26<sup>th</sup>. The grape maturity was exceptional with good sugar content with lots of acidity, providing wines of great balance.

### Viticulture

- 21 year old vines, with yields limited to 45-50 hectolitres
- the Pinot Gris is a blend of 2 French clones
- manual thinning is practiced, reducing the crop yield and producing a more concentrated grape

### Vinification

The Pinot Gris is 60% fermented and aged in stainless steel, and the remaining 40% fermented and aged in French oak barrels for 8 months. Upon completion of fermentation, battonage was practiced, which ended in early December. The Pinot Gris went through 5% malolactic fermentation and bottled July 2009. The "Stripe Label" signifies a select blend of the vintage which enhances the structure, finesse and elegance with extended bottle ageing prior to release.

### Winemaker Notes

The 2008 "Stripe Label" Pinot Gris is complex wine displaying citrus blossom, butterscotch, with a rich orange peel finish. This wine could age 6 to 7 years.