



LAUGHING STOCK VINEYARDS Pinot Gris 2012



Pinot Gris is one of the darling varietals of the Okanagan Valley. It ripens easily and consistently produces an enjoyable, fruit forward yet food friendly wine.

Winemaking Notes: Our winemaking choices for this vintage include whole cluster pressing for a fresh fruit profile and settling the juice with no skin contact. We then fermented in 60% second fill French oak barrels, 32% stainless steel and 8% concrete eggs. The wine was aged sur lie for 6 months with weekly stirring to impart a nice creaminess to the wine.

Our winemaking team has been using concrete eggs since 2011. Concrete fermenters being slightly porous thus allowing the wine to breathe without imparting any flavors. The unique egg-like shape, also bring some unique properties to the fermentation process.

The 2012 vintage opens with bright citrus, pear and zesty lime aromas. Tropical fruit flavors of passion fruit, guava and hints of ripe melon, are balanced perfectly with crisp acidity. The result is a wine that has a rich mouth feel, with a long and dry finish.

Vintage Notes: Considered one of the best vintages in the past 5 years, the growing season was long and warm. Despite a wet spring, 2012 delivered an almost flawless Okanagan summer, followed by extended fall warmth. Ripeness is always a balance between reaching proper sugar/brix levels and also achieving interesting flavours via phenolic ripeness and both were optimal with the 2012 harvest. While some vineyards had large yields this year, we managed our crop levels carefully to still stay within our target focusing on quality, not quantity on both our reds and whites.

Harvest Date: October 9, 2012

Cases Produced: 1180 cases

Varietal: 100% Pinot Gris

Alcohol: 13.9%

Release Date: May 2013