



LAUGHING STOCK VINEYARDS
Pinot Gris 2009

Pinot Gris really 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 80% in 2 year old French oak barrels for 4 months *sur lie* with weekly stirring to impart a nice creaminess to the wine.

The result is a wine with a bright kiwi and pineapple nose, luscious notes of honey dew and Fuji apple and enough crisp acidity to provide great balance

Vintage Notes: The 2009 vintage was the shortest growing season we've ever worked within. Budbreak was delayed by an exceptionally cool spring and an early frost on October 12th compressing the season by a full 4 weeks. Fortunately, solid summer heat and a remarkably warm September actually created a ripening cycle that was faster than we've ever experienced creating a challenge for many winemakers to balance the high Brix with the falling acids. Fortunately we managed to pick at optimal measures by renting extra tanks and thus got our fruit off the vine before the killing frost.

Harvest Date: September 23, 2009

Release Date: May 2010

Varietals: 100% Pinot Gris

Aging: Partially aged for 4 months in used French oak barrels

Cases Produced: 540 cases

Alcohol: 13.5%

Price: \$20.00

CPSC: 197988

* SILVER Medal Winner, LA County Fair, 2010

*** 90 Points – John Schreiner - On the palate, there are layers of flavours of ripe pears, melons and apples, with rich weight on the palate, yet with a crisp finish.