



### FERMENTATION

37% NEUTRAL FRENCH OAK  
27% CONCRETE EGG  
36% STAINLESS STEEL TANK



## LAUGHING STOCK VINEYARDS PINOT GRIS 2019

### WINE PROFILE

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.

This wine has a lovely fruit salad nose, nectarine, some green apple, and is lifted by a citrus note. The palate is vibrant with white blossom and a slight minerality. This is a rich Pinot Gris with a long clean finish. This wine pairs well with a hot summer day or some creamy burrata with some grilled peaches.

### 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 37% neutral French oak barrels, 36% stainless steel and 27% concrete eggs. The wine was aged sur lie for 6 months with weekly stirring.

Our winemaking team has been using concrete eggs since 2011, however they have been used in winemaking for centuries. Concrete fermenters are slightly porous thus allowing the wine to breathe, while the egg shape keeps the wine in constant movement

### VINTAGE NOTES

In 2019 Mother Nature decided to hit us with many curve balls. The winter started off mild, even warming to above 0°C in January, however this would not last and in February we returned to more normal cooler temperatures. Spring began cool, but as summer approached the temperatures warmed, giving us a typical Okanagan summer with temperatures not peaking too high. The season looked promising, with talks of harvest starting slightly earlier. September started beautifully, but in the second week,

**Harvest Date**  
September 25, 2019

**Varietal**  
100% Pinot Gris

**Cases Produced**  
1300

**Price**  
\$19.99 plus tax

**pH**  
3.49

**Acidity**  
4.91 g/l

**R.S.:**  
0.65 g/l

**Alcohol:**  
14.5%

**INSIDER TIP:** Partially fermented in a concrete egg creates amazing mouthfeel and texture.

the rain came and kept persistent throughout the month. October gave us some reprieve, until the frost hit the valley October 10th, causing ripening to shut down in many vineyards.

Harvest commenced September 25th with Pinot Gris from OK Falls. Shortly after, the Pinot Noir and Merlot started coming in and things did not slow down for the next month with the last grapes arriving November 5th. Despite the myriad of weather events, you can expect the wines to be fresh and vibrant with complex flavour profiles and balanced acidity.

### VINEYARDS

Sourced from Thomas Ranch in Okanagan Falls.



### LAUGHING STOCK VINEYARDS

1548 Naramata Road, Penticton, British Columbia, V2A 8T7 Canada. T: 250.493.8466 [www.laughingstock.ca](http://www.laughingstock.ca)