



Harvest Date	<b>pH</b>
October 06, 2020	3.34
<b>Varietal</b>	<b>Acidity</b>
100% Pinot Gris	6.3 g/L
Cases Produced	<b>R.S.</b>
750	0.7 g/L
<b>Price</b>	<b>Alcohol</b>
\$21.99 plus tax	13.9%

# PINOT GRIS 2020

## INSIDER TIP:

Partially fermented in a concrete egg creates amazing mouthfeel and texture.

#### **Wine Profile**

Pinot Gris is the most planted white varietal Okanagan Valley. It ripens easily and consistently produces an enjoyable, fruit forward and food friendly wine.

#### **Tasting Notes**

The nose is bright with lime peel essence and soft nectarine. Green apple and spring blossoms, with a slight stoniness, enliven the palate. The acidity is well integrated and there is a bit of creaminess on the finish. This wine pairs well with a hot summer day, pork dumplings or for something different try grilled fiddleheads with garlic.

#### **Winemaking Notes**

This vintage we gently pressed the berries to keep the colour and phenolics light and maintain a fresh fruit profile and allowed the juice to settle with no skin contact. Wine was then fermented in 28% neutral French oak barrels and the remainder in concrete eggs. No stainless-steel fermenters were used this year. 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 allowing the wine to breathe, while the egg shape keeps the wine in constant movement.

#### Vintage Notes

The 2020 growing season started slow but by mid summer the vines were progressing well. The crop was light in general which allowed the quality to really shine. Loosely formed bunches with smaller than average berry size, allowed for full sunlight penetration with resultant development of intense fruit flavours. Cold weather and snow starting on Oct 22, which put a dramatic end to the growing season, but due to the light crop, grapes reached full flavor maturity and the resulting wines are fully bodied, with excellent flavors and harmonious balance.

The 2020 whites, overall, are showing very balanced acidity with great fruit flavours, lush rich palates and excellent fruit intensity.

#### Vineyard

Sourced from Thomas Ranch in Okanagan Falls and Lavoie on Naramata Bench vineyards.

### LAUGHING STOCK VINEYARDS

1548 Naramata Road, Penticton, British Columbia, V2A 8T7 Canada T: 250.493.8466 www.laughingstock.ca