



### FERMENTATION

100% STAINLESS STEEL



## LAUGHING STOCK VINEYARDS PINOT GRIS 2025

### Harvest Date

September 11, 2025

### Varietal

100% Pinot Gris

### Cases Produced

2,892

### Price

\$25.00

### pH

3.239

### Acidity

5.9 g/L

### R.S.

3.6 g/L

### Alcohol

13%

### INSIDER TIP:

Pinot Gris is a grape mutation of Pinot Noir. Grown in Burgundy since the Middle Ages, this grape was originally called Fromenteau, before being linked to Pinot Noir.

### Wine Profile

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

### Tasting Notes

The nose offers aromas of prickly pear and yellow apple with ripe honeydew melon. The palate is bright and filled with flavors of stone fruit and lime zest. The acidity is well integrated and leaves the finish clean and refreshing. This wine pairs well with a wide range of foods, from salads and light appetizers to grilled white meats and tacos of every variety.

### Winemaking Notes

The 2025 Pinot Gris was fermented in equal parts stainless steel, concrete eggs, and neutral French Oak. The wine was then aged sur lie 4 months in neutral French oak barrels.

### Vintage Notes

Following a vintage with almost no wine grapes at all, the 2025 vintage in the Okanagan Valley produced a bumper crop. The valley experienced a mild winter thankfully, after the devastating deep freeze of 2024, allowing the surviving vines to rebound and the new plantings to establish themselves. Spring came early, followed by a warm summer and fall producing very high growing degree days without extreme heat spikes that we have had in previous summers. With the favourable conditions came a lot of vigour in the vineyards, requiring careful attention to shoot and bunch thinning. A couple of our varieties exhibited early shivel or variable skin colouring which may have been a sign of the stress that the vines are still recovering from in the deep freeze of 2024.

Harvest started on September 2nd with our Chardonnay portion of the traditional method sparkling, Market Bubble. Our white and rose wines have nice intensity and balance this year, with a beautiful freshness on the palate. While the reds are aging in barrel, they are showing ripeness in the fruit character and tannin structure with an elegance like the 2022 vintage reds that we produced. Overall, 2025 was a nice reprieve from the two previous short crop vintages, providing a full production of our Laughing Stock wines.

### Vineyard

Grapes were sourced from Thomas Ranch Vineyard in Okanagan Falls.



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