



FERMENTATION

50% NEUTRAL FRENCH OAK
30% CONCRETE EGGS
20% STAINLESS STEEL



LAUGHING STOCK VINEYARDS PINOT GRIS 2018

Harvest Date

September 19,
2018

Aging

100% Pinot Gris

Cases Produced

2,200

Price

\$19.99 + tax

pH

3.26

Acidity

6.0g/l

R.S.

<1 g/L

Alcohol

13.5%

INSIDER TIP

Partial ferment in a concrete egg creates amazing mouthfeel and texture

Vintage Notes

2018 was a long, moderate vintage. The winter was mild and spring cool resulting in a late bud break, followed by healthy flowering. The summer was hot and dry allowing for optimal fruit development. In August, the temperature dropped and the smoke from local wildfires blocked sunlight and delayed veraison. September was cooler, which extended growing season and allowed for a steady pace of harvesting. Harvest commenced on Sept. 19 with Pinot Gris from OK Falls. Fall continued to be warm until November. Expect nice flavour complexity, slightly restrained alcohol levels, balanced acidity and freshness.

Vineyards

Sourced from multiple sites on the Naramata Bench, Skaha Bluffs and OK Falls.

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.

Notes of pear, white peach, citrus and hints of fresh blossoms take over the nose. The palate is vibrant and juicy with a good acid backbone to balance the generous texture allowing for a lengthy finish. It's the perfect wine for patios and sunshine and is best paired with the catch of the day and Asian cuisine.

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 50% neutral French oak barrels, 30% concrete eggs and 20% stainless steel. The wine was aged sur lie for 4 months with stirring as needed.

Our winemaking team has been using concrete eggs since 2011. Concrete fermenters are slightly porous thus allowing the wine to breathe without imparting any flavours. The egg shape brings some unique properties to the fermentation process by keeping the lees in a constant state of movement.



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