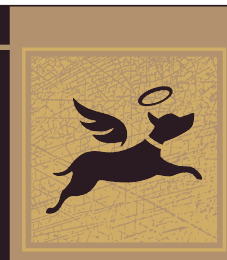


SEE YA LATER RANCH



2017

PINOT GRIS

BC VQA OKANAGAN VALLEY

HARVEST

On Hawthorn Mountain, cooler spring weather resulted in even development with well-balanced fruit. Due to the vineyard's high elevation we did not experience as much heat as down in the Okanagan Valley, and the weather drove an unusual number of bears (11 to be exact) onto the property. We discovered they prefer Gewürztraminer. The lack of heat kept sugar levels and phenolic development in harmony and produced beautiful berries with deep flavours. The early ripening varieties exhibit well-balanced fruitiness and acidity, whereas the late ripening reds are rich and red fruit driven.

WINEMAKING

Harvested on September 21st, the juice was fermented and stored in oak for 4 months to achieve a complexity on the nose and palate of both barrel driven elements and fruit flavours.

TASTING NOTES

A mix of Lemongrass, ginger, cloves, citrus blossoms and nectarine aromatics, with a medium-bodied finish of lemon and ginger.

FOOD AND WINE PAIRING

Duck prosciutto, goat cheese and sour cherry compote on a crostini, pan fried lemon butter perch, summer squash burrito bowl with black beans and avocado.

Cheese: Goat cheese, Oaxaca, Gruyere



TECHNICAL NOTES

| | | | |
|-----------------------|---------|----------------------|----------|
| Alcohol/Volume | 13% | Total Acidity | 6.56 g/L |
| pH Level | 3.34 PH | Release Date | 2/22/18 |
| Residual Sugar | 7g/L | | |

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