



PAST VINTAGES

Pinot Gris 2017

CSPC# 620443

12x750ml

14.6% alc./vol.

Grape Variety

100% Pinot Gris

Winemakers Bob Ferguson & Tim Watts

Vineyards The grapes for this wine come from the following vineyards, Elgert in Okanagan Falls, Sartor in Summerland, Pereira in the Similkameen Valley, and the Cossentine and Cole vineyards on the Naramata Bench.

**Vinification/
Maturation** The grapes were crushed and left on the skins to cold soak for two days prior to being pressed off. A portion of this wine has been barrel fermented before being blended with wine that was fermented in stainless steel tanks.

Tasting Notes This Pinot Gris was produced from handpicked grapes that were destemmed and cold soaked on the skins prior to pressing. This process enhances the fruit flavours and results in a salmon-coloured wine. That's right! It's a lovely pink! It's also flavourful, aromatic and full-bodied with good structure, a rich mouthfeel and a spicy finish.



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Vineyards The grapes for this wine come from the following vineyards, Elgert in Okanagan Falls, Sartor in Summerland, Pereira in the Similkameen Valley, and the Cossentine and Cole vineyards on the Naramata Bench.

Harvest The grapes for this wine were handpicked between September 8 and October 29, 2016 at approximately 24.2 brix.

**Vinification/
Maturation** The grapes were crushed and left on the skins to cold soak for two days prior to being pressed off. A portion of this wine has been barrel fermented before being blended with wine that was fermented in stainless steel tanks.

Tasting Notes Bob Ferguson & Tim Watts





PAST VINTAGES

Pinot Gris 2015

CSPC# 620443

12x750ml

14.6% alc./vol.

Grape Variety

100% Pinot Gris

Winemakers

Bob Ferguson & Tim Watts

Vineyards

The grapes for this wine come from the following vineyards, Thibault in Summerland, Pereira in the Similkameen Valley, Cossentine in Penticton and the Cole vineyard on the Naramata Bench.

Harvest

The grapes for this wine were handpicked between September 16 and October 3, 2015 at approximately 25.4 brix.

**Vinification/
Maturation**

The grapes were crushed and left on the skins to cold soak for two days prior to being pressed off. A portion of this wine has been barrel fermented before being blended with wine that was fermented in stainless steel tanks.

Tasting Notes

This Pinot Gris was produced from handpicked grapes that were destemmed and cold soaked on the skins prior to pressing. This process enhances the fruit flavours and results in a salmon-coloured wine. That's right! It's a lovely pink! It's also flavourful, aromatic and full-bodied with good structure, a rich mouthfeel and a spicy finish.

Scores/Awards

90 points - John Schreiner, johnschreiner.blogspot.ca - March 31, 2017

Reviews

"The deep magenta hue of this wine is the result of soaking the crushed grapes on the skins for two days prior to fermentation. A portion of the wine was fermented in barrel; the rest was fermented in stainless steel. This is a robust dry wine that mainline Pinot Gris stylists would consider eccentric. It has aromas of ripe plums that lead to robust fruit on the palate. This is a versatile wine with a wide array of foods. 90."

- JS, johnschreiner.blogspot.ca





PAST VINTAGES

Pinot Gris 2014

CSPC# 620443

12x750ml

12.0% alc./vol.

Grape Variety

100% Pinot Gris

Winemakers Bob Ferguson & Tim Watts

Vineyards The grapes for this wine come from the vineyards of Ganhao in Okanagan Falls, Secord and Pereira in the Similkameen Valley, Thibault in Summerland, Cossentine in Penticton and Cole in Naramata.

Harvest The grapes were handpicked between October 7 and October 21, 2014 at approx 24.8 brix.

**Vinification/
Maturation** The grapes were crushed and left on the skins to cold soak for two days prior to being pressed off. A portion of this wine has been barrel fermented in older French oak before being blended with wine that was fermented in stainless steel tanks.

Tasting Notes This Pinot Gris was produced from handpicked grapes that were destemmed and cold soaked on the skins prior to pressing. This process enhances the fruit flavours and results in a salmon-coloured wine. That's right! It's a lovely pink! It's also flavourful, aromatic and full-bodied with good structure, a rich mouthfeel and a spicy finish.

Scores/Awards **92 points** - John Schreiner, johnschreiner.blogspot.ca - January 10, 2016

90 points - John Schreiner, johnschreiner.blogspot.ca - May 7, 2016

Reviews *"The winery's Pinot Gris style also is singular. Two days of skin contact extracted both colour and flavour in this pink-hued wine. For added complexity, a portion was barrel-fermented. The wine is utterly delicious, with aromas and flavours of ripe apple and ripe pear. The spicy notes on the finish recall crab-apple flavours. The wine has good weight and the dry finish lingers."*

- JS, johnschreiner.blogspot.ca

"This Pinot Gris (along with that from Nichol Vineyard) is singular for its deep colour and intense fruity flavours. That results from give the grapes prolonged skin contact (two days) to extract colour and flavour. A portion is fermented in older French oak, adding to the structure."

- JS, johnschreiner.blogspot.ca





PAST VINTAGES

Pinot Gris 2013

CSPC# 620443

12x750ml

12.0% alc./vol.

Grape Variety

100% Pinot Gris

Winemakers Bob Ferguson & Tim Watts

Vineyards The grapes for this wine come primarily from the vineyards of Ganhao and Elgert in Okanagan Falls, Thibault in Summerland, Dhaliwal in Oliver, Pereira in the Similkameen Valley, Cossentine in Penticton and the Cole vineyard on the Naramata Bench.

Harvest The grapes for this wine were handpicked between October 8 and October 20, 2013 at approximately 24.9 brix.

**Vinification/
Maturation** The grapes were crushed and left on the skins to cold soak for two days prior to being pressed off. A portion of this wine has been barrel fermented in older French oak before being blended with wine that was fermented in stainless steel tanks.

Tasting Notes This Pinot Gris was produced from handpicked grapes that were destemmed and cold soaked on the skins prior to pressing. This process enhances the fruit flavours and results in a salmon-coloured wine. That's right! It's a lovely pink! It's also flavourful, aromatic and full-bodied with good structure, a rich mouthfeel and a spicy finish.

Production

Reviews





PAST VINTAGES

Pinot Gris 2012

CSPC# 620443 12x750ml 12.0% alc./vol.
CSPC# 620450 12x375ml 12.0% alc./vol.

Grape Variety *100% Pinot Gris*

Winemakers Bob Ferguson & Tim Watts

Vineyards The grapes for this wine come from the vineyards of Ganhao and Elgert in Okanagan Falls, Secord and Pereira in the Similkameen Valley, Thibault, Varisco and Lerchs in Summerland, Dhaliwal in Oliver, Cossentine in Penticton and Cole in Naramata.

Harvest The grapes were hand picked between October 13 and October 28, 2012 at approximately 24.4 brix.

**Vinification/
Maturation** A portion of this wine has been barrel fermented before being blended with wine that was fermented in stainless steel tanks.

Tasting Notes This Pinot Gris was produced from handpicked grapes that were destemmed and cold soaked on the skins prior to pressing. This process enhances the fruit flavours and results in a salmon-coloured wine. That's right! It's a lovely pink! It's also flavourful, aromatic and full-bodied with good structure, a rich mouthfeel and a spicy finish.

**Production
Reviews**





PAST VINTAGES

Pinot Gris 2011

CSPC# 620443 12x750ml 12.0% alc./vol.
CSPC# 620450 12x375ml 12.0% alc./vol.

Grape Variety	<i>100% Pinot Gris</i>
Winemakers	Bob Ferguson & Tim Watts
Vineyards	The grapes for this wine come from the vineyards of Thibault, Lerchs and Varisco in Summerland, Cole and Cossentine on the Naramata Bench, Elgert and Ganhao in Okanagan Falls, Dhaliwal in Oliver and Secord and Pereira in the Similkameen Valley.
Harvest	The grapes were hand picked between October 14 and November 4, 2011 at approximately 23 brix.
Vinification/ Maturation	A portion of this wine has been barrel fermented before being blended with wine that was fermented in stainless steel tanks.
Tasting Notes	This Pinot Gris was produced from handpicked grapes that were destemmed and cold soaked on the skins prior to pressing. This process enhances the fruit flavours and results in a salmon-coloured wine. That's right! It's a lovely pink! It's also flavourful, aromatic and full-bodied with good structure, a rich mouthfeel and a spicy finish.
Production	2500 cases
Review	<i>"One of the "darkest" cold-soaked pinot gris I have ever come across, it's more rose than white wine. Still showing all the character pinot gris is known for, it's still a little creamy (Barrel fermented-partly) with a little spice and a crisp, slightly bitter finish. Perfect against creamy seafood or pasta dishes."</i> - Tom Firth, Culinaire Magazine, July 2013





PAST VINTAGES

Pinot Gris 2010

CSPC# 620443 12x750ml 12.0% alc./vol.
CSPC# 620450 12x375ml 12.0% alc./vol.

Grape Variety *100% Pinot Gris*

Winemakers Bob Ferguson & Tim Watts

Vineyards The grapes for this wine come from the vineyards of Thibault, Lerchs and Varisco in Summerland, Cole and Cossentine on the Naramata Bench, Dhaliwal in Oliver and Secord and Pereira in the Similkameen Valley.

Harvest The grapes were hand picked between October 14 and November 8, 2010 at approximately 24 brix.

**Vinification/
Maturation** A portion of this wine has been barrel fermented before being blended with wine that was fermented in stainless steel tanks.

Tasting Notes This Pinot Gris was produced from handpicked grapes that were destemmed and cold soaked on the skins prior to pressing. This process enhances the fruit flavours and results in a salmon-coloured wine. That's right! It's a lovely pink! It's also flavourful, aromatic and full-bodied with good structure, a rich mouthfeel and a spicy finish.

Production 2500 cases

Reviews *"Loaded with blood orange and key lime, the wine really sings this year, with a good smattering of pinot gris oiliness to keep its gravity in check"*
- KK, Wine Access



Pinot Gris 2009 - Similkameen Gravels

CSPC# 620443 12x750ml 12.0% alc./vol.

Grape Variety *100% Pinot Gris*

Winemakers Bob Ferguson & Tim Watts

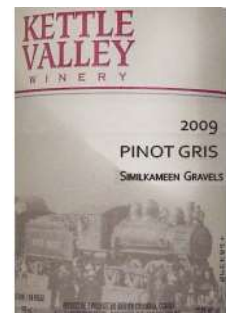
Vineyards The grapes for this wine come primarily from the Secord and Pereira vineyards in the Similkameen Valley.

Harvest The grapes for this wine were hand-picked between September 27 and October 23, 2009 at approximately 24.8 brix.

**Vinification/
Maturation** A portion of this wine has been barrel fermented in older French oak and was allowed to go through malolactic fermentation before being blended with wine that was fermented in stainless steel tanks.

Tasting Notes

Production 460 cases





PAST VINTAGES

Pinot Gris 2009

CSPC# 620443 12x750ml 12.0% alc./vol.
CSPC# 620450 12x375ml 12.0% alc./vol.

- Grape Variety** *100% Pinot Gris*
- Winemakers** Bob Ferguson & Tim Watts
- Vineyards** The grapes for this wine come primarily from the Elgert vineyard in Okanagan Falls, the Thibault, Varisco and Lerchs vineyards in Summerland, the Cole and Cossentine vineyards on the Naramata Bench and the Dhaliwal vineyard in Oliver.
- Harvest** The grapes were hand-picked between September 27 and October 12, 2009 at approximately 25 brix.
- Vinification/
Maturation** A portion of this wine has been barrel fermented in older French oak and was allowed to go through malolactic fermentation before being blended with wine that was fermented in stainless steel tanks.
- Tasting Notes** Surprisingly colourful and surprisingly sweet. Fragrance and taste of strawberries. Balanced and good. Pretty much the same as the '08, still onion skin colour but maybe slightly more on the brown side than last year. The KV Pinot Gris has soft orchard fruit flavours with mineral, floral and citrus hints and is fresh and gently rounded on the palate.
- Production** 1500 cases

