



## 2020 SKIN FERMENTED PINOT GRIS

**THE APPELLATION:**  
VQA NIAGARA PENINSULA

**THE HARVEST:**  
September 15th, 2020

**THE VARIETAL PROFILE:**  
100% Pinot Gris

**THE NOTES:**

“Orange Wine” is a white wine that is made by leaving the grape skins and seeds in contact with the juice which creates an orange hue to the wine. Our Skin Fermented Pinot Gris saw 10 days of contact giving it a medium copper colour. This aromatic wine displays notes of melon, tangerine, and white blossoms. It has a bright acidity and peach on the palate with mild tannin structure.

**THE PAIRINGS:**

This orange wine is a great wine for food pairings! Enjoy this wine a little warmer than your usual white wine. Try it with cured meats, cheeses and olives. A perfect accompaniment for your charcuterie platter. Or try it with your favourite mushroom or squash dish.

**THE CELLARING:**

Enjoy now!

### THE NOTES

pH	3.73
Total Acidity	5.76
Residual Sugar	0 g/l
Alcohol	11.5%
Brix at Harvest	20.7
Production	3,000

