

SUMAC

— RIDGE —
ESTATE WINERY

2018 PINOT GRIGIO

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A cooler spring with above average precipitation started the growing season off slowly. Fall was also cool but a warm October gave late ripening varietals the time they needed to develop great flavours. White wines got to shine as temperatures were cool but sunny enough to keep development going well into October. If you're into Aromatic varietals, this is your year, as cooler nights have brought excellent structure and dazzling aromatics. A warm October also allowed for the reds to shine - expect them to be very elegant with big fruit flavour.

WINEMAKING

Picked in the middle of October, we fermented and stored the wine in stainless steel tanks in order to preserve the essence of the varietal: light, fruity, and refreshing.

TASTING NOTES

Lemon, ginger and nectarine aromas and flavours come together in an elegant bouquet with a light, crisp finish. This versatile white wine is great with food, or on its own.

FOOD PAIRING

This crisp wine is a great match with antipasto, fresh local greens and grilled veggies. Try it with: seared scallops with cilantro garlic butter, or pizza with prosciutto and asparagus. Also great with the following cheese: Ricotta, Aged Gouda, or Cheddar.

TECHNICAL NOTES

Alcohol/Vol	13%
Total Acidity	6.2g/L
pH Level	3.4
Residual Sugar	8 g/L



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Please enjoy responsibly.