

# SUMAC

— RIDGE —  
ESTATE WINERY

## 2021 PINOT GRIGIO

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

Berry development really took off due to the very hot summer. Because of this, the window to pick sparkling wine grapes was very short. Luckily, our vineyard crews were ready to roll and were able to bring them in while they had their vibrant acidity and citrusy aromas. Our white varieties benefited greatly from the heat and display strong aromatics and structure. Our reds benefited from the warm October and are rich in fruit flavour with a silky-smooth finish.

### WINEMAKING

Picked in late September, 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 pear 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	5.7 g/L
pH Level	3.5
Residual Sugar	7 g/L

