

ARTERRA



PRODUCT INFORMATION

Winemaker: Marco Piccoli
Size: 750 mL
Product#: 80059521

TECHNICAL ANALYSIS

Alcohol/Vol: 13.5%
pH: 3.5
Residual Sugar: 5 g/L
Total Acidity: 6.2 g/L
Oak Ageing: 4 months

2017

PINOT GRIS

VQA NIAGARA PENINSULA

HARVEST

2017 proved to be a great vintage, with an amazing balance of both water and sunlight for the vines. Cooler temperatures throughout the growing season and frequent rains, with plenty of warm sunny days mixed in allowed both red and white grape varieties to flourish, providing a lot of high quality fruit. The months leading up to harvest were almost perfect, with above average temperature and plenty of sunshine, meaning both yield and quality were high, with flavour and aromatic compounds developing beautifully in unison with the grape's sugars.

WINEMAKING

Selected from the best sites in Niagara, the fruit used to produce this wine was picked at optimum maturity, balance, and character. Carefully harvested and pressed immediately, the juice was clarified and started fermentation with yeast selected to promote the unique character of the grape and vineyard. The wine then aged in 100% French oak for 4 months until deemed ready for bottling.

WINEMAKER'S NOTES

Elegant notes of white flowers are complemented by juicy stone fruit aromas of white peach and apricot. On the palate the stone fruit dominates with layers of pear, crushed stone and honey. This wine has a medium weight and a slight amount of residual sugar left to balance the bright acidity. Clean and fruit filled on the finish.

FOOD PAIRINGS

This medium bodied, fruit filled wine will pair beautifully with a seared scallop in a white wine jus, try it with prosciutto wrapped asparagus, grilled peach salad with ricotta and fresh basil or a seafood linguini in a light cream sauce.