



VIVACE PINOT GRIGIO 2019

We celebrate the fact that we make wine in a region where vintage variations play an important role. Typical growing seasons are a nightmare for commercial wineries interested in making consistent but boring wines. For us, however, it defines our interest in wine. We look forward to seeing what Mother Nature gives us to work with each year. It is the effects of each vintage on the finished wine that urges us to start verticals of our favourite wines then follow their evolution and discuss their merits at tastings with friends.

Careful canopy management, early picking, and selection from cooler microclimates has given us a wine with low alcohol % but one that is lively, full and chiseled. Vivace greets you on the nose with a very expressive note of bergamot rind, desert vegetation (sage) and lime juice. The palate is packed with a melange of citrus fruit before it finishes with tart apple and zest notes. The long finish carries on way beyond what many come to expect from this humble but noble grape variety. Vivace is Grigio gone to CrossFit.

RECOMMENDED FOOD PAIRING

Fresh coastal BC and Washington oysters are a no brainer. Salish Mussels steamed in a light white wine, lemon grass and ginger broth is also one of our favorite pairings.

GRAPE VARIETY:	100% Pinot Grigio
REGION:	Okanagan Valley
VINEYARD:	Various
SOIL ORIGIN:	Various
SOIL TYPE:	Various
AGE OF VINES:	Various. Most in mid teens+
YIELD:	5 tons/acre
PRODUCTION:	1152 cases
ALCOHOL:	12.6%
SWEETNESS:	Dry
AGING:	100% Stainless steel tank for 4 month on the fine lees

