



# VIVACE PINOT GRIGIO 2022

Vibrant, Grapefruit, Lime, Peach  
Floral, Lanolin, Mouthwatering

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 favorite 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 on the mid palate with a chiseled finish. 2022 Vivace is frankly one of our absolute strongest efforts to date. Perhaps our greatest iteration yet. It is enthralling to see such a complex wine can be from this humble grape variety. Vivace greets you on the nose with a very expressive note of bergamot rind, desert vegetation (sage), lime juice and orchard fruit. The palate is packed with a mélange of citrus fruits before it finishes with tart apple, pear 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

**Di Carne:** Seared west coast halibut with a brown butter lemon thyme sauce or roasted chicken on the crown with pan drippings and side garden vegetables or Salish mussels steamed in a light white wine, lemongrass and ginger broth are favourite pairings.

**Vegetariano / Vegana:** A variety of roasted vegetables with pistachio kale pesto sauce or a bright baby greens salad with roasted nuts and fresh berries.

GRAPE VARIETY:	100% Pinot Grigio
GROWN:	South Okanagan
VINEYARD:	55% Kaur Vineyard, 45% Eagle Bluff
SOIL TYPE:	Varied
AGE OF VINES:	Mid teens+
YIELD:	6.6 tons/acre
PRODUCTION:	1544 cases
ALCOHOL:	12.30%
SWEETNESS:	Dry
AGING:	Stainless steel

## LASTELLA WINERY

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