



SANDHILL

PINOT GRIS 2009

KING FAMILY VINEYARD

GROWING CONDITIONS

The 2009 growing season arrived late as the cold temperatures of a long winter seemed to drag on, much like 2008; the cold temperatures resulted in some reduced crops. However, unlike the 2008 vintage, the vines did catch up so that by early summer, vine development was at its normal stages. Summer was extremely hot and dry, which quickly advanced the ripeness of the slightly smaller than usual crop load, foretelling an early quick crush.

On Thanksgiving weekend, temperatures dropped to about -9°C in the South Okanagan, halting any further ripening of the grapes. However, at this point all our grapes were essentially ripened and ready to pick.

We have some great white wines and the reds are excellent, especially with the reduced crop; wines are rich and intense, yet smooth.

WINEMAKING

- Hand-harvested on October 11, 2009
- Whole cluster pressed
- Fermented and aged in stainless steel tanks for 5 months

FLAVOUR PROFILE

- Bright straw yellow colour with a clean fresh aroma of Bartlett pear, ripe apple, white peach and a touch of tropical fruit.
- A medium-bodied wine with refreshing acidity and flavours of green apple, green pear and honeydew melon.
- Green apple and lemon accented by a touch of white pepper spice linger on the refreshing finish.
- Serve lightly chilled at 12 to 14°C. Pairs well with smoked salmon dishes, quiche, sautéed scallops, crab cakes, pan-fried white fish, and turkey wraps with aioli.

CRITICAL ACCLAIM

Double Gold ~ All Canadian Wine Championships 2010.

Best of Class ~ Gold Medal ~ Los Angeles International Wine & Spirits Competition 2010.

Gold Medal ~ British Columbia Wine Awards 2010.

Silver Medal ~ Canadian Wine Awards 2010.

WINE ANALYSIS

Alcohol	13.5%	Release Date	April 2010
Dryness Code	0	Cases Produced	5150
Sugar	4.0 g/litre	CSPC#	626002
TA	6.54 g/litre	PID#	1059106
Cellaring	Enjoy now	BC Retail	\$18.99

WINEMAKER NOTES

"The King Family Vineyard is located in a cooler area of the Okanagan, close to Naramata. Grapes grown in cooler soils have a more intense and edgy fruit character with a certain amount of fresh liveliness to them. The 2009 vintage is clean, crisp and vibrant on the palate with only a slight hint of tropical fruit flavours. This is what a good, honest Pinot Gris should taste like."

-Howard Soon, Winemaker

A TRUE EXPRESSION OF THE VINEYARD

WWW.SANDHILLWINES.CA

1125 RICHTER STREET KELOWNA, BC CANADA V1Y 2K6 T250-762-3332 F250-762-2999
1000-1200 WEST 73RD AVENUE VANCOUVER, BC CANADA V6P 6G5 T604-267-9463 F604-264-6810

VQA OKANAGAN VALLEY VQA

