



SANDHILL

PINOT GRIS 2010

KING FAMILY VINEYARD

GROWING CONDITIONS

A later than usual bud break and slightly cooler temperatures greeted the 2010 growing season. Once summer finally arrived in mid-July, four weeks of fabulous heat and sunshine filled the "valley". This wonderful weather lasted until mid-August, and through the important beginning stage of ripening called 'veraison'. A gift from above came in late September with a spell of great weather, and October was drier than usual, which assisted in ending the vintage on a high note. The grapes were left hanging about two weeks longer than usual to allow for complete ripeness. Although grape tonnage was down, this enhanced the concentration of flavours. The last day of harvest, November 8, arrived with great promise for fresh and vibrant whites, and fruit-forward reds.

WINEMAKING

- Hand-harvested on October 15 and 19, 2010
- Whole cluster pressed
- Fermented and aged in stainless steel tanks for 4 months

FLAVOUR PROFILE

- Bright straw yellow colour with a clean fresh aroma of yellow plum, melon, pineapple, peach blossom and tangerine.
- At first sip this light to medium-bodied wine has a slightly rich mouth-feel, then refreshing juicy acidity zips across the palate with flavours of green apple, pineapple, melon, orange and a touch of white pepper spice.
- Green apple, grapefruit and lemon freshness lingers on the finish.
- Serve lightly chilled at 12 to 14°C. Pairs well with smoked salmon dishes; quiche; sautéed scallops; crab cakes; pork tenderloin with apricot stuffing; grilled chicken with an almond, apricot rice pilaf; butternut squash soup with toasted almonds.

CRITICAL ACCLAIM

Silver Medal ~ Los Angeles International Wine & Spirit Competition 2011.

Silver Medal ~ Pacific Rim Wine Competition 2011.

Silver Medal ~ San Francisco International Wine Competition 2011.

Finalist ~ Best of Varietal Wine Awards, Okanagan Spring Festival 2011.

WINE ANALYSIS

Alcohol	13.0%	Release Date	March 2011
Dryness Code	0	Cases Produced	4634
Sugar	4.6 g/litre	CSPC#	626002
TA	7.2 g/litre	PID#	1069160
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 2010 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

