SEE YA LATER RANCH



2021

PINOT GRIS

BC VQA OKANAGAN VALLEY

HARVEST

After a 2021 filled with uncertainty, one thing was for sure - a banner year for See Ya Later Ranch! A warm spring accelerated berry. A very hot summer was mitigated by the cooler temperatures of the vineyards' high elevation, allowing the vines to keep producing sugars without shutting down during the hottest portions of the day. White fruit is rich and fruity and perfectly balanced. Red fruit is silky and concentrated. Overall, an exquisite vintage!

WINEMAKING

Harvested beginning to mid September, the juice was then fermented and stored in Oak for 4 months to enhance complexity on the nose and palate. The remaining juice was simultaneously fermented in stainless steel to add fruit flavours to the blend.

TASTING NOTES

Fresh stone fruit and zesty lemon with a pop of fruit and spice. The oak and balanced fruit flavours give a nice mouthfeel, with soft acifity and a touch of minerality providing a long and fruity finish.

FOOD AND WINE PAIRING

Our Pinot Gris goes perfect with alfredo pasta, paired with fresh peas or asparagus. Try it with Brie, Cheddar or Havarti!

TECHNICAL NOTES

Alcohol Volume 13% Total Acidity 7 g/L

pH Level 3.48 PH **Release Date** Spring 2022

Residual Sugar 7 g/L

