



# KETTLE VALLEY WINERY

(NARAMATA BENCH, SOUTHERN OKANAGAN VALLEY, BRITISH COLUMBIA)

[www.kettlevalleywinery.com](http://www.kettlevalleywinery.com)

**Kettle Valley Winery** is a small farm-based winery located on the Naramata Bench, Okanagan, BC. Their focus is quality and by staying a small family owned and operated winery they believe that their passion will show through in their wines. Naramata is easily the premier growing region in British Columbia, with its moderate temperatures, abundant sunshine, and cooling breezes. The rolling hills and variable soil types result in growing sites with unique microclimates that can be matched to the right varieties by an experienced grape grower. No matter what style of wine you like, you will find it in Naramata. Drawing its name from the Kettle Valley Railway, which traveled through the Naramata area on the east side of Okanagan Lake, the winery opened to the public in 1996. Kettle Valley Winery is known for its dark, intense, and well-structured red wines, including Pinot Noir, Merlot, Cabernet Sauvignon, and blends such as "Old Main Red". Chardonnay has been the main white wine produced, but in recent years Pinot Gris, Gewurztraminer, Semillon, and Sauvignon Blanc have also proved popular. They are all flavourful and aromatic, with a rich mouth feel.

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## Pinot Gris 2020

CSPC# 620443

12x375ml

13.0% alc./vol.

**Grape Variety**

100% *Pinot Gris*

**Winemakers**

Bob Ferguson & Tim Watts

**Vineyards**

The grapes for this wine come from the following vineyards: Gill in Osoyoos, Pereira and Secord in the Similkameen Valley, and the Cossentine vineyard in Penticton.

**Harvest**

We saw very cool and wet weather in June, which helped delay any forest fires in our area, but made for a slow start to the grape growing season. We saw some good heat units in July and into August before the first fires near Penticton covered us in smoke and then the wildfires in Washington and Oregon blanketed us in smoke for just over a week in early September. Despite the smoke and fires we have not seen any smoke flavours in the grapes. As a pre-cautionary step, we thinned heavily this year. Harvest treated us well, the grapes ripened up nicely and despite a few scary nights when the snow and -10c degree temperatures were forecast we escaped with the low temperatures only reaching -4c or -5c. The was certainly cold enough to knock the leaves off the grape plants but it was not cold enough to damage the grapes. The grapes for this wine were handpicked between September 14 and October 12, 2020, at approximately 24.1 brix.

**Vinification/  
Maturation**

The grapes were crushed and left on the skins to cold soak for three days prior to being pressed off. A portion of this wine has been barrel fermented before being blended with wine that was fermented in stainless steel tanks.

**Tasting Notes**

That's right! It's a lovely pink! It's also flavourful, aromatic, and full-bodied with good structure, a rich mouthfeel, and a spicy finish. One of the most classic BC Pinot Gris, and the one that started the trend for a pretty copper hue. This beauty of a Pinot Gris shows classic red and green apples, pear, citrus, and tropical notes.

**Serve with**

Drink this when you eat any white fish or salmon. Other pairing suggestions include Avocado and Papaya Salad; Balsamic Grilled Radicchio with Shaved Pecorino; Basic Basil Pesto; and Zucchini and Red Onion Frittata alla Pisa.

