

# 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 2025

CSPC# 620443

12x750ml

13.0% alc./vol.

### Grape Variety

100% Pinot Gris

**Winemakers** Bob Ferguson & Tim Watts

**Vineyards** The grapes for this wine come primarily from the Dhaliwal vineyard in Oliver, and the Krebs and Cossentine vineyards in Penticton

**Harvest** The grapes for this wine were handpicked between September 7 and September 24, 2025 at approximately 24.0 brix. In 2025 we will celebrate our 34th Vintage.

**Vinification/  
Maturation** The grapes were crushed and left on the skins to cold soak for up to three days prior to being pressed off resulting in a wine with a salmon colour. A portion of this wine has been barrel fermented in French oak 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.

