



## PAST VINTAGES

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### Pinot Gris 2022

CSPC# 620443

12x750ml

14.0% 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, Dhaliwal in Oliver, and the Cossentine vineyard in Penticton.

**Harvest** This year we celebrate our 31st Vintage.

Spring temperatures were cool this year, bringing a late start to the vines, but we finally saw bud burst the first week of May. The cool weather continued throughout a very wet June, leading into the start of a hot summer in July. Lucky for us, fall brought warmer than normal temperatures and sunshine most days. We were able to let the grapes hang and ripen before harvest started in October. The first pick of the season was Pinot Gris from a vineyard in Oliver, on October 6th. On October 17th the Cabernet Sauvignon grapes from a vineyard just behind the winery in Naramata were the first red grapes picked. The final pick of the season were Merlot grapes from Oliver on October 25th. The temperatures stayed above normal through the end of October and came to a crashing halt into the first week of November with freezing temperatures and snow. There were some very cold days spent pressing grapes the second week of November. Hard to believe that all those years have come and gone since we started our first commercial harvest in 1992.

The grapes for this wine were handpicked between October 6 and October 13, 2022, at approximately 24.7 brix.

**Vinification/** The grapes were crushed and left on the skins to cold soak for up to three days prior to being pressed off  
**Maturation** resulting in a wine with a salmon colour. 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.





## PAST VINTAGES

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### Pinot Gris 2021

CSPC# 620443

12x750ml

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 in the Similkameen Valley, and the Krebs and Cossentine vineyard in Penticton.

**Harvest**

Our 30th vintage started out early this year after a record hot spell in June, a warm July, and a little cooler weather in August. The first white pick of the season for us was Pinot Gris from a vineyard in Oliver, on September 13th. The Merlot grapes from the McGraw Estate vineyard in Naramata were the first red grapes picked this season on September 30th. All but one of the varietals were picked as of October 15th, with only the Petite Sirah left to come on October 23rd.

The grapes for this wine were handpicked between September 13 and September 24, 2021, at approximately 24.1 brix.

**Vinification/  
Maturation**

The grapes were crushed and left on the skins to cold soak for up to 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.





## PAST VINTAGES

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### Pinot Gris 2020

CSPC# 620443	12x750ml	13.0% alc./vol.
CSPC# 620450	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.





## PAST VINTAGES

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### Pinot Gris 2019

CSPC# 620450	12x375ml	13.5% alc./vol.
CSPC# 620443	12x750ml	13.0% alc./vol

<b>Grape Variety</b>	<i>100% Pinot Gris</i>
<b>Winemakers</b>	Bob Ferguson & Tim Watts
<b>Vineyards</b>	The grapes for this wine come from the following vineyards: Sartor in Summerland, Pereira, and Secord in the Similkameen Valley, and the Cossentine vineyard in Penticton.
<b>Harvest</b>	The grapes for this wine were handpicked between September 12 and October 17, 2019, at approximately 23.8 brix.
<b>Vinification/ Maturation</b>	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.
<b>Tasting Notes</b>	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.
<b>Serve with</b>	Great with salmon, chicken, and other seafood dishes.





## PAST VINTAGES

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### Pinot Gris 2018

CSPC# 620443

12x750ml

13.5% alc./vol.

**Grape Variety**

*100% Pinot Gris*

**Winemakers**

Bob Ferguson & Tim Watts

**Vineyards**

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

**Harvest**

The grapes for this wine were handpicked between September 28 and October 13, 2018, at approximately 24.4 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.

**Scores/Awards**

**91 points** - John Schreiner, [johnschreiner.blogspot.ca](http://johnschreiner.blogspot.ca) - September 6, 2019

**Reviews**

*"This is Kettle Valley's best-selling wine. It is notable for its rosé colour and its depth of flavour, the result of allowing the juice to remain on the skins for up to three days before pressing. A portion is fermented in stainless steel and a portion is fermented on neutral French oak barrels. The wine has aromas and flavours of raspberry and pink grapefruit, with a lingering dry finish."*  
- JS, [johnschreiner.blogspot.ca](http://johnschreiner.blogspot.ca)



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### Pinot Gris 2017

CSPC# 620443

12x750ml

14.6% alc./vol.

**Grape Variety**

*100% Pinot Gris*

**Winemakers**

Bob Ferguson & Tim Watts

**Vineyards**

The grapes for this wine come from the following vineyards, Elgert in Okanagan Falls, Sartor in Summerland, Pereira in the Similkameen Valley, and the Cossentine and Cole vineyards on the Naramata Bench.

**Vinification/**

**Maturation**

The grapes were crushed and left on the skins to cold soak for two 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**

This Pinot Gris was produced from handpicked grapes that were destemmed and cold soaked on the skins prior to pressing. This process enhances the fruit flavours and results in a salmon-coloured wine. 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.





## PAST VINTAGES

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### Pinot Gris 2016

CSPC# 620443      12x750ml      14.6% alc./vol.  
CSPC# 620450      12x375ml      14.6% alc./vol.

**Grape Variety**      100% Pinot Gris

**Winemakers**      Bob Ferguson & Tim Watts

**Vineyards**      The grapes for this wine come from the following vineyards, Elgert in Okanagan Falls, Sartor in Summerland, Pereira in the Similkameen Valley, and the Cossentine and Cole vineyards on the Naramata Bench.

**Harvest**      The grapes for this wine were handpicked between September 8 and October 29, 2016 at approximately 24.2 brix.

**Vinification/  
Maturation**      The grapes were crushed and left on the skins to cold soak for two 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**      Bob Ferguson & Tim Watts



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### Pinot Gris 2015

CSPC# 620443      12x750ml      14.6% alc./vol.

**Grape Variety**      100% Pinot Gris

**Winemakers**      Bob Ferguson & Tim Watts

**Vineyards**      The grapes for this wine come from the following vineyards, Thibault in Summerland, Pereira in the Similkameen Valley, Cossentine in Penticton and the Cole vineyard on the Naramata Bench.

**Harvest**      The grapes for this wine were handpicked between September 16 and October 3, 2015 at approximately 25.4 brix.

**Vinification/  
Maturation**      The grapes were crushed and left on the skins to cold soak for two 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**      This Pinot Gris was produced from handpicked grapes that were destemmed and cold soaked on the skins prior to pressing. This process enhances the fruit flavours and results in a salmon-coloured wine. 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.

**Scores/Awards**      **90 points** - John Schreiner, [johnschreiner.blogspot.ca](http://johnschreiner.blogspot.ca) - March 31, 2017

**Reviews**      *"The deep magenta hue of this wine is the result of soaking the crushed grapes on the skins for two days prior to fermentation. A portion of the wine was fermented in barrel; the rest was fermented in stainless steel. This is a robust dry wine that mainline Pinot Gris stylists would consider eccentric. It has aromas of ripe plums that lead to robust fruit on the palate. This is a versatile wine with a wide array of foods. 90."*  
- JS, [johnschreiner.blogspot.ca](http://johnschreiner.blogspot.ca)





## PAST VINTAGES

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### Pinot Gris 2014

CSPC# 620443

12x750ml

12.0% alc./vol.

**Grape Variety**

100% Pinot Gris

**Winemakers**

Bob Ferguson & Tim Watts

**Vineyards**

The grapes for this wine come from the vineyards of Ganhao in Okanagan Falls, Secord and Pereira in the Similkameen Valley, Thibault in Summerland, Cossentine in Penticton and Cole in Naramata.

**Harvest**

The grapes were handpicked between October 7 and October 21, 2014 at approx 24.8 brix.

**Vinification/  
Maturation**

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

**Tasting Notes**

This Pinot Gris was produced from handpicked grapes that were destemmed and cold soaked on the skins prior to pressing. This process enhances the fruit flavours and results in a salmon-coloured wine. 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.

**Scores/Awards**

**92 points** - John Schreiner, [johnschreiner.blogspot.ca](http://johnschreiner.blogspot.ca) - January 10, 2016

**90 points** - John Schreiner, [johnschreiner.blogspot.ca](http://johnschreiner.blogspot.ca) - May 7, 2016

**Reviews**

*"The winery's Pinot Gris style also is singular. Two days of skin contact extracted both colour and flavour in this pink-hued wine. For added complexity, a portion was barrel-fermented. The wine is utterly delicious, with aromas and flavours of ripe apple and ripe pear. The spicy notes on the finish recall crab-apple flavours. The wine has good weight and the dry finish lingers."*

- JS, [johnschreiner.blogspot.ca](http://johnschreiner.blogspot.ca)

*"This Pinot Gris (along with that from Nichol Vineyard) is singular for its deep colour and intense fruity flavours. That results from give the grapes prolonged skin contact (two days) to extract colour and flavour. A portion is fermented in older French oak, adding to the structure."*

- JS, [johnschreiner.blogspot.ca](http://johnschreiner.blogspot.ca)





## PAST VINTAGES

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### Pinot Gris 2013

CSPC# 620443

12x750ml

12.0% alc./vol.

**Grape Variety**

*100% Pinot Gris*

**Winemakers** Bob Ferguson & Tim Watts

**Vineyards** The grapes for this wine come primarily from the vineyards of Ganhao and Elgert in Okanagan Falls, Thibault in Summerland, Dhaliwal in Oliver, Pereira in the Similkameen Valley, Cossentine in Penticton and the Cole vineyard on the Naramata Bench.

**Harvest** The grapes for this wine were handpicked between October 8 and October 20, 2013 at approximately 24.9 brix.

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

**Tasting Notes** This Pinot Gris was produced from handpicked grapes that were destemmed and cold soaked on the skins prior to pressing. This process enhances the fruit flavours and results in a salmon-coloured wine. 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.

**Production**

**Reviews**







## PAST VINTAGES

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### Pinot Gris 2012

CSPC# 620443      12x750ml      12.0% alc./vol.  
CSPC# 620450      12x375ml      12.0% alc./vol.

- Grape Variety**      *100% Pinot Gris*
- Winemakers**      Bob Ferguson & Tim Watts
- Vineyards**      The grapes for this wine come from the vineyards of Ganhao and Elgert in Okanagan Falls, Secord and Pereira in the Similkameen Valley, Thibault, Varisco and Lerchs in Summerland, Dhaliwal in Oliver, Cossentine in Penticton and Cole in Naramata.
- Harvest**      The grapes were hand picked between October 13 and October 28, 2012 at approximately 24.4 brix.
- Vinification/  
Maturation**      A portion of this wine has been barrel fermented before being blended with wine that was fermented in stainless steel tanks.
- Tasting Notes**      This Pinot Gris was produced from handpicked grapes that were destemmed and cold soaked on the skins prior to pressing. This process enhances the fruit flavours and results in a salmon-coloured wine. 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.
- Production  
Reviews**





## PAST VINTAGES

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### Pinot Gris 2011

CSPC# 620443      12x750ml      12.0% alc./vol.  
CSPC# 620450      12x375ml      12.0% alc./vol.

**Grape Variety**      *100% Pinot Gris*

**Winemakers**      Bob Ferguson & Tim Watts

**Vineyards**      The grapes for this wine come from the vineyards of Thibault, Lerchs and Varisco in Summerland, Cole and Cossentine on the Naramata Bench, Elgert and Ganhao in Okanagan Falls, Dhaliwal in Oliver and Secord and Pereira in the Similkameen Valley.

**Harvest**      The grapes were hand picked between October 14 and November 4, 2011 at approximately 23 brix.

**Vinification/  
Maturation**      A portion of this wine has been barrel fermented before being blended with wine that was fermented in stainless steel tanks.

**Tasting Notes**      This Pinot Gris was produced from handpicked grapes that were destemmed and cold soaked on the skins prior to pressing. This process enhances the fruit flavours and results in a salmon-coloured wine. 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.

**Production**      2500 cases

**Review**      *"One of the "darkest" cold-soaked pinot gris I have ever come across, it's more rose than white wine. Still showing all the character pinot gris is known for, it's still a little creamy (Barrel fermented-partly) with a little spice and a crisp, slightly bitter finish. Perfect against creamy seafood or pasta dishes."*  
- Tom Firth, Culinaire Magazine, July 2013





## PAST VINTAGES

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### Pinot Gris 2010

CSPC# 620443      12x750ml      12.0% alc./vol.  
CSPC# 620450      12x375ml      12.0% alc./vol.

**Grape Variety** 100% Pinot Gris

**Winemakers** Bob Ferguson & Tim Watts

**Vineyards** The grapes for this wine come from the vineyards of Thibault, Lerchs and Varisco in Summerland, Cole and Cossentine on the Naramata Bench, Dhaliwal in Oliver and Secord and Pereira in the Similkameen Valley.

**Harvest** The grapes were hand picked between October 14 and November 8, 2010 at approximately 24 brix.

**Vinification/  
Maturation** A portion of this wine has been barrel fermented before being blended with wine that was fermented in stainless steel tanks.

**Tasting Notes** This Pinot Gris was produced from handpicked grapes that were destemmed and cold soaked on the skins prior to pressing. This process enhances the fruit flavours and results in a salmon-coloured wine. 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.

**Production** 2500 cases

**Reviews** *"Loaded with blood orange and key lime, the wine really sings this year, with a good smattering of pinot gris oiliness to keep its gravity in check"*  
- KK, Wine Access



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### Pinot Gris 2009 - Similkameen Gravels

CSPC# 620443      12x750ml      12.0% alc./vol.

**Grape Variety** 100% Pinot Gris

**Winemakers** Bob Ferguson & Tim Watts

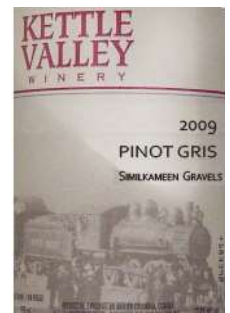
**Vineyards** The grapes for this wine come primarily from the Secord and Pereira vineyards in the Similkameen Valley.

**Harvest** The grapes for this wine were hand-picked between September 27 and October 23, 2009 at approximately 24.8 brix.

**Vinification/  
Maturation** A portion of this wine has been barrel fermented in older French oak and was allowed to go through malolactic fermentation before being blended with wine that was fermented in stainless steel tanks.

**Tasting Notes**

**Production** 460 cases





## PAST VINTAGES

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### Pinot Gris 2009

CSPC# 620443      12x750ml      12.0% alc./vol.  
CSPC# 620450      12x375ml      12.0% alc./vol.

- Grape Variety** *100% Pinot Gris*
- Winemakers** Bob Ferguson & Tim Watts
- Vineyards** The grapes for this wine come primarily from the Elgert vineyard in Okanagan Falls, the Thibault, Varisco and Lerchs vineyards in Summerland, the Cole and Cossentine vineyards on the Naramata Bench and the Dhaliwal vineyard in Oliver.
- Harvest** The grapes were hand-picked between September 27 and October 12, 2009 at approximately 25 brix.
- Vinification/  
Maturation** A portion of this wine has been barrel fermented in older French oak and was allowed to go through malolactic fermentation before being blended with wine that was fermented in stainless steel tanks.
- Tasting Notes** Surprisingly colourful and surprisingly sweet. Fragrance and taste of strawberries. Balanced and good. Pretty much the same as the '08, still onion skin colour but maybe slightly more on the brown side than last year. The KV Pinot Gris has soft orchard fruit flavours with mineral, floral and citrus hints and is fresh and gently rounded on the palate.
- Production** 1500 cases

