



# GRAY MONK<sup>TM</sup>

## ESTATE WINERY

### 2016 KERNER

BC VQA Okanagan Valley

#### Winemaking

Kerner is a white grape variety first bred in 1929 in Germany by crossing Riesling and Trollinger, and was named for Justinus Kerner, a 19th-Century German poet and writer of drinking songs.

The Kerner grapes were harvested from our own estate vineyard in early October of 2016 and left on skins overnight. This helped to extract the fruit forward characteristics. Cool fermentation, lasting about 13 days, was stopped early, leaving some residual sugar. The wine was aged in stainless steel tanks for pure fruit expression.

#### Characteristics

This Kerner has a clear and bright appearance, along with aromas of pink grapefruit, lemon, apple, melon, floral and mineral. The light, smooth, semi-sweet mouth-feel has flavours of sweet citrus, ripe apple, peach and melon. Loads of tropical fruit and orchard fruit flavours linger on the finish.

#### Food Pairings

Serve with Tandoori chicken and mango Jasmine rice; Cajun shrimp skewers; spicy crab cakes; pad Thai; Szechwan vegetable stir-fries; take-out Chinese food; marmalade glazed baked ham; cumin scented chicken quesadillas; jerk rub pork tenderloin; vegetable samosas with dipping sauces; baked Brie with apricot compote.

#### Serving Temperature

Serve chilled between 8 and 10°C to balance the natural sweetness and acidity.

#### Technical Information

Sweetness Level:	(4) Sweet, 42.5 g/l
Alcohol:	10.7%
Total Acidity:	6.59 g/l
Size:	750ml
Closure:	Stelvin Closure
CSPC#:	509497
UPC#:	7 78829 11612 6

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