



GRAY MONKTM

ESTATE WINERY

2016 PINOT AUXERROIS

BC VQA Okanagan Valley

Winemaking

Pinot Auxerrois grapes were harvested mid to late September from our estate vineyard (55%), and from long-standing growers for Gray Monk within the Okanagan Valley [Peter Vineyard (15%) close neighbour to our estate, and Vernon and Lake Country regions]. The grapes were gently pressed, then fermented and aged in stainless steel tanks for pure fruit expression.

Characteristics

This Pinot Auxerrois is clear and bright with a yellow hue. Delicate aromas of apple, Asian pear, star-fruit and mineral gently rise from the glass. This light, off-dry, clean and refreshing wine has flavours of citrus, red apple and honeydew melon. Citrus, pear, green apple and mineral notes linger on the finish.

Food Pairings

A wonderful sipping wine or aperitif. Enjoy with chicken wraps; roast chicken; poached salmon; pan fried fillets of delicate fish; crab salad; fish burgers; sushi; calamari; brie and baguette.

Serving Temperature

For a refreshing mouth-feel serve between 10 and 12°C.

Technical Information

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|------------------|-----------------------|
| Sweetness Level: | (1) Off Dry, 13.5 g/l |
| Alcohol: | 11.6% |
| Total Acidity: | 6.12 g/l |
| Size: | 750ml |
| Closure: | Stelvin Closure |
| CSPC#: | 096222 |
| UPC#: | 7 78829 11618 8 |

