



# GRAY MONK<sup>TM</sup>

## ESTATE WINERY

### 2016 PINOT GRIS

BC VQA Okanagan Valley

#### Winemaking

Pinot Gris grapes were hand-picked from both our Estate Vineyard and from our long-standing growers for Gray Monk within the Okanagan Valley. The Pinot Gris grapes were given 12 to 14 hours of skin contact for added texture and mouth-feel, then gently pressed, cool fermented, and aged in stainless steel tanks for pure fruit expression.

#### Characteristics

This Pinot Gris has a copper coral colour due to the skin's rosy-grey colour. A fresh orchard fruit aroma of melon, red apple, peach and pear. This smooth yet refreshing, slightly rich, medium-bodied wine has fleshy fruit flavours of juicy stone fruits and melon. Notes of tangerine, apple, lime and a touch of spice linger on the finish.

#### Food Pairings

A wonderful sipping wine or aperitif. Enjoy with mushroom and onion quiche; smoked salmon dishes; perogies with fried bacon and sour cream; Tilapia baked with leeks and mushrooms; lightly spiced crab cakes; pan-fried fresh-water fish; pan-fried scallops; chicken in a light cream sauce; shrimp skewers; black bean dip with unsalted tortilla chips; salmon and cream cheese pin-wheels; hummus and pita chips.

#### Serving Temperature

For a refreshing mouth-feel serve between 10 and 12°C, or to enhance a richer profile, serve slightly warmer at 13 to 15°C.

#### Technical Information

Sweetness Level:	(1) Off Dry, 8.94 g/l
Alcohol:	13.1%
Total Acidity:	6.8 g/l
Size:	750ml
Closure:	Stelvin Closure
CSPC#:	118638
UPC#:	7 78829 11620 1

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