



HUFF ESTATES

A GROWING TRADITION IN PRINCE EDWARD COUNTY

WINE SPECS

Vintage	2023
Sugar (g/L)	1.6 g/L
Alcohol	12.8%
Brix at Harvest	20.9
Aging	Stainless Steel
Production	670 cases

FOOD PAIRINGS

Fattier Seafood like salmon and higher acid food like tomatoes

Simple shellfish - marinated mussels, roasted red peppers or linguine with clams

White meats - pork and fennel sausages with apple relish, veal prosciutto, poached Dijon chicken

Cheese - goat, fresh un-ripened (ricotta, fontina or mozzarella)

CELLARING TIPS

Drink now or cellar 1 to 2 years

2023 BURIED VINE PINOT GRIS

TASTING NOTES

INNOCENCE and PURITY

Pale lotus in colour; an aromatic profile unfolds with a core of orchard fruit (apple, pear) supported by light floral notes and citrus zest. A backbone of Prince Edward County minerality is highlighted by stone fruit and a recurring citrus core. Ideal as aperitif.

Notre Pinot gris révèle des arômes de pomme et de poire avec une touche florale et un zeste d'agrumes. En bouche une fraîcheur domine grâce à des saveurs de fruits à noyau, d'agrumes et une belle minéralité.



\$25