



A GROWING TRADITION IN PRINCE EDWARD COUNTY

### WINE SPECS

Vintage	2022
Sugar (g/L)	2.0 g/L
Alcohol	12.5%
Brix at Harvest	18.9
Aging	Stainless Steel
Production	1000 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

## 2022 JUST BECAUSE PINOT GRIS

### TASTING NOTES

#### FEATHERY LIGHTNESS

Citrus scents of lemon-lime- grapefruit pith take centre stage in step with dry-edged orchard fruit and white floral notes. You will catch more on the palate. It is all about refreshing citrus acidity hand in hand with gossamer stony purity. Alluring aperitivo option.

D'une belle couleur légèrement ambrée, ce vin développe des arômes d'agrumes (citron, citron vert et pamplemousse), de fruits du verger avec une touche de notes florales. Une belle fraîcheur en bouche où l'on retrouve des saveurs d'agrumes. Parfait pour vos soirées d'été.



# \$22