

2023 Pinot Gris

Out of Nothing...

WINEMAKING

All the fruit for the 2023 Pinot Gris was harvested in a single day, with two dedicated picking crews—one at the Parsa Vineyard in Okanagan Falls and the other at Ex Nihilo's estate in Lake Country. The freshly picked grapes were swiftly transported to the crush pad and processed immediately. Fermentation proceeded steadily, with sugar levels dropping by 1.5 to 2 Brix per day over two weeks until the wine was fully developed. After fermentation, the wine rested on its lees for about a month, adding texture and depth.

TASTING NOTES

An expressive wine with delicate floral and citrus-driven aromatics. The nose reveals elegant white flower blossoms, intertwined with bright lemon peel and lemon zest, adding a fresh and zippy character. On the palate, this Pinot Gris offers a rich, silky mouthfeel, balanced by crisp acidity. Flavours of white melon and cucumber provide a refreshing, almost spa-like quality, while dried lemon adds a subtle complexity and lingering citrusy finish. This wine is vibrant yet well-rounded, making it a perfect food companion.

APPELLATION: Okanagan Valley

COMPOSITION: 100% Pinot Gris

BOTTLE SIZE: 750mL

ALCOHOL: 14.0%

RESIDUAL SUGAR: 1.87 g/L

ACIDITY: 5.625 g/L

BOTTLED DATE: April 2024

NUMBER OF CASES: 723



EX NIHILO
VINEYARDS