

OROFINO

PINOT GRIS

2025



THE VINEYARDS

2 VINEYARDS WERE USED TO CREATE THIS WINE. THE HENDSBEE VINEYARD IS LOCATED ADJACENT TO OUR HOME VINEYARD ON THE CAWSTON BENCH AND THEREFORE SHARES MANY OF THE SAME QUALITIES. THE VINEYARD SOIL IS QUITE RICH AND ROCKLESS FOR 2-4 FEET DEPENDING ON WHERE ONE DIGS. BUT ONCE YOU HIT THE ROCK, IT IS ALL GRAVEL AND RIVER ROCK. IT WOULD BE CLASSIFIED AS SANDY-LOAM WITH CONSIDERABLE ORGANIC MATTER. SOILS ARE LOADED WITH CALCIUM CARBONATE CONTRIBUTING TO DEFINED FLAVOUR PROFILE IN THE GRAPES GROWN HERE. THE JOHAL VINEYARD IS ON THE VALLEY FLOOR JUST A 10 MINUTE WALK FROM OUR WINERY. SOILS ARE FERTILE, ROCKLESS, AND PRODUCE SMALL QUANTITIES OF FLAVOURFUL GRAPES.

THE VINTAGE

2025 WAS A VERY GOOD GROWING SEASON IN THE SIMILKAMEEN VALLEY. IT WAS CONSISTENT AND VERY NICE TO SEE THE VINES BOUNCE BACK FROM 2 DIFFICULT VINTAGES. QUALITY WAS GOOD AND MOST VARIETALS PRODUCED AVERAGE YIELDS. THE SEASON WAS ALSO MARKED BY SEPTEMBER HEAT AND HARVEST DECISIONS HAD TO BE MADE QUICK TO RETAIN FRESHNESS AND REASONABLE SUGAR LEVELS. GOOD FARMING RESULTED IN HIGH AROMATICS AND LOVELY RIPE TANNINS.

WINEMAKING NOTES

THE GRAPES WERE GENTLY DESTEMMED AND THEN PRESSED IN OUR OLD WILMMES BLADDER PRESS. IT WAS THEN SETTLED IN STAINLESS STEEL TANKS AND FERMENTED AT COOL TEMPERATURES TO PRESERVE AROMATICS. A VARIETY OF CAREFULLY CHOSEN YEASTS WERE USED TO HELP ENHANCE COMPLEXITY. MINIMAL CLAY FINING AND FILTRATION USED.

TECHNICAL STUFF

TA: 5.7 G/L. PH: 3.49 RS: 4.6 G/L. ALC: 13.3%

TASTING NOTES

BRIGHT AND CLEAN NOTES OF APPLE AND PEAR LEAD WITH THE TYPICAL SIMILKAMEEN MINERALITY SHOWING THROUGH. FRUITS WITH WET SLATE AND A SATISFYING FINISH ADD UP TO A TERRIFIC AND VERSATILE WINE. PAIR WITH TUESDAY AND SOME SUNSHINE.