



# 2010 PINOT GRIGIO



## THE VINTAGE

The 2010 growing season turned out the best of the decade. Warm temperate growing season with ideal levels of rainfall throughout brought the majority of grape varieties to excellent ripeness with ideal balance of sugar acidity and fruit profile. The fall harvest season followed suit, with warm days and cool nights boosting flavour profiles. A benchmark year for aromatic whites.

## TASTING NOTES

"The 2010 Pinot Grigio is one of the best in the LCBO. One of my top ten locals. You get a little freshness, a little fruitiness and a lot of pleasantness. Sip your cares away. The Pinot Grigio experience. While it's easy to dismiss Mr. Grigio for being 'so nice' it is one of the best food partners. Flatters just about anything other than red meats." **Billy Munnely, Billy's Best Bottles, April 25/11**

## WINEMAKER'S PRODUCTION NOTES

Clean, top quality grapes were harvested from several vineyards on the Niagara Peninsula. A moderate vintage made for even ripening, clean healthy grapes, intense aromatics, and a pure expression of cool climate Pinot Grigio. Juice underwent cool fermentation in stainless steel, with no lees stirring and the suppression of malolactic conversion in order maintain a focus on intensity and balance. The wine was bottled under Stelvin closure February 2011.

## FOOD PAIRINGS

Just about anything: Chicken, Whitefish, Tuna, Ham, fresh salads, spring rolls, we could go on and on...

## TECHNICAL DATA

Production: 4000 cases

Sugar: 2.8 g/L (dry)    12.5% alcohol    pH 3.32    TA 8.25 g/L

Retail Price: \$14.95 Licensee \$12.95

Availability: Winery Retail Store [www.creeksidewine.com](http://www.creeksidewine.com)

LCBO: CSPC +83196

## AWARDS:

**Bronze Medal** -- InterVin International Wine Awards, 2011

**Bronze Medal** – Ottawa Wine Challenge, 2011