



calamus
ESTATE WINERY

*Beautifully crafted artisanal wine,
made with care beneath the stars*

**2016
PINOT GRIGIO RESERVE**
VQA / NIAGARA PENINSULA / VQA
WHITE WINE / VIN BLANC

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Our limited edition 2016 Pinot Grigio Reserve was aged 10 months in French oak. The result is a dry wine with a light creamy texture and notes of caramel on the nose and finish. It is a complex wine with ripe stone fruit on the palate. Pair with béchamel sauce on pasta or meat dishes. Also perfect with smoked or barbecue fish dishes.

750 ml / 12% alc./vol.
WHITE WINE / VIN BLANC
CONTAINS / CONTIENT SULFITES
PRODUCT OF / PRODUIT DU CANADA

3100 GLEN RD / JORDAN
ONTARIO CANADA L0R 1S0
CALAMUSWINES.COM
43.1303 N 79.3788 W





54-WL-667 6 93550 00115 5

2016 Pinot Grigio Reserve

UPC	693550001155	Tasting Notes:	
Bottling Date	Nov 1, 2017	Colour	Pale straw
Release Date	Nov. 2, 2017	Aroma	Peach, caramel, pineapple, citrus
Price	\$19.95	Palate	Light texture with ripe stone fruit and citrus finish. Hint of French oak dryness and caramel.
Vintage	2016	Food Pairing	Chicken with lemon garlic cream sauce, Sole meuniere, Souvlaki
Vineyard	Niagara Peninsula	Serving Temp.	Lightly chilled
Appellation	Niagara Peninsula	Cellaring	Drink now to 2020
Soil Type	Clay / loam	Awards	
Age of Vines	2000	Notable reviews	
Varietal/Blend	100% Pinot Grigio		
Quantity Made	180 cases		
Harvest	October 2016		
Vinification	9 months in French Oak		
Alcohol Content	12%		
Sugar Content	10.9 g/l		
LCBO #	N/A		

Updated Nov. 6, 2017