



calamus

ESTATE WINERY

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

**2016
PINOT GRIS**
VQA / NIAGARA PENINSULA / VQA
WHITE WINE / VIN BLANC

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ESTATE WINERY

Pinot Gris has been our flagship wine for many years. The combination of clean fruit, bright acidity and lingering finish make it a perennial favourite. This wine is extremely inviting paired with grilled trout or sipped on its own. Aromas of citrus and white pepper are followed by ripe pear and honeysuckle on the palate.

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



2016 Pinot Gris

UPC 693550001100

Bottling Date March 2, 2017

Release Date March 2, 2017

Price \$16.95

Vintage 2016

Vineyard Niagara Peninsula

Appellation Niagara Peninsula

Soil Type Clay / loam

Age of Vines 2000

Varietal/Blend 85% Pinot Gris,
15% Chardonnay

Quantity Made 500 cases

Harvest October 2016

Vinification Stainless steel

Alcohol Content 12.0%

Sugar Content 11.8 g/l

LCBO # N/A

Tasting Notes:

Colour Pale straw

Aroma Pear, ripe apple, citrus

Palate Pear, apple, notes of brown sugar and caramel.

Food Pairing Chicken and pork and seafood dishes. Salads, soft cheeses.

Serving Temp. Lightly chilled

Cellaring Drink now to 2019

Awards

Notable reviews

Updated March 20, 2017