



ALDERLEA

Zac Brown and Julie Powell took over Alderlea Vineyards in 2017 from Roger and Nancy Dosman whose strong vision for an island vineyard and skilled winemaking made Alderlea one of the pioneers in Vancouver Island winegrowing.



~2019 PINOT GRIS~


Alderlea's signature skin-contact winemaking style results in a dry, rose-coloured wine, showing aromas of peach, and apricot, with a balanced mouth-feel and flavours of tangerine, orange and mango


VARIETAL  100% Pinot Gris


DELIVERY  DirectTap

CODE  701474


COUNTRY  Canada

TERROIR  Cowichan, Vancouver Island

SOIL  Well drained rock

FARMING  Sustainable (not certified)

AGE OF VINES  Planted 1998


WINEMAKING  26 hour skin contact, cool ferments

AGING  Stainless

PRODUCTION  310 Cases

RS + BRUX  0.0 g/l - 22.5 Brix at Harvest

TA  6.6 g/l

ALC  12%

PH  3.3

M A S S E Y