

# 2021 Mingle White Blend

## VITICULTURE

**Sub Geographic Indicator:** British Columbia

**Slopes:** Southwest, south, north & northeast

**Soil:** Sand, gravel, and rock

**Clones:** Pinot Gris Block 5-6 = Clone unknown, planted 2002  
Gewurztraminer Block 7 = Clone 47 planted 2012,  
Chardonnay Blocks 1,2,3,5 Clone unknown, planted 1999  
Kerner Clone unknown planted 2001

**Viticulture:** Vertical Shoot Position (VSP), Modified Scott Henry

## WINEMAKING

Whole cluster pressed, cool fermentation in stainless steel, no oak treatment.

## TECHNICAL NOTES

**VARIETAL:** 57% Gewurztraminer, 17% Kerner,  
14% Pinot Grigio, 12% Chardonnay

**HARVEST DATE:** September 15-28, 2021

**CASES:** 334    **ALC:** 14%

**pH:** 3.46 | **TA:** 6.0 | **Brix:** 23.0 | **Residual Sugar:** 9 g/L

## TASTING NOTES

White blend, off-dry, patio sipper Delicate notes of lychee, Ripe stone fruit, with hints of mango and freestone peach. Subtle notes of Granny Smith Apple with a lingering finish of Asian Pear.



SKU: 58030



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