

no. 4 orange

2020

\$26.99

wine club price \$22.94

in the name

The name is due to the 4 noble grapes of Alsace (which we will use to make an orange wine with each vintage).

This year our No.4 Orange is made from Pinot Gris grown in the Similkameen Valley. Aromas and flavors of apricot, orange peel, some spicy notes, and a hint of geekery.

The Grapes - shot of the Pinot Gris grapes in the 3 inch hose used to transfer the whole grapes into the tank where they sit on their skins for 121 days.

This is photo of the oldest winery ever discovered (6100 years old!). These kind of clay pots are still used today in Georgian wineries who set the benchmark for orange wines. Georgia's winemaking heritage goes back 8,000 years and centers on the qvevri, a cavernous terra-cotta pot shaped like an egg, lined with beeswax and buried to the mouth underground. That being said...we make ours in stainless steel.

No.4 on a type writer - Vol. II of our effort to put the noble four on skins.



Loose Leaf tea because that's what we taste!

Lazy River Vineyard, Similkameen Valley - home of the delicious grapes that make this wine.