



# PINOT GRIS/ PINOT GRIGIO

Pinot grigio offers an easy, comfortable option with bright acidity, fresh citrus fruit, and a relatively simple finish. It is a very safe choice for summer BBQs, or bigger events and weddings, as it does not interfere with the food too much, and is easy to understand and like. Although there are some beautiful, more serious examples of this grape in Alsace, in Northern Italy (Trentino/Alto Adige), and as pinot gris in BC, the market is very often filled with more of the cheap and cheerful options. *Nathalie Gosselin*

**BEST IN CLASS**



**MANDORLA 2022  
PINOT GRIGIO**

Veneto, Italy  
\$12-13 CSPC 828360



## JUDGES SELECTION

**Clos du Soleil 2022 Pinot Gris**  
Similkameen, British Columbia  
\$28-32 CSPC 822220



**Poplar Grove 2022 Pinot Gris**  
Naramata Bench, British Columbia  
\$29-31 CSPC 733118



**Moraine 2022 Pinot Gris**  
Naramata Bench, British Columbia  
\$21-25 CSPC 885746



**Lagaria Pinot Grigio**  
Veneto, Italy  
\$19-22 CSPC 713540



**Hester Creek 2022 Pinot Gris**  
Okanagan Valley, British Columbia  
\$25-28 CSPC 560037



# MALBEC

Malbec is a nearly perfect wine suited for Alberta's love of red meat, and there are few other wines that can complement barbecued dishes quite the same. It should be no surprise that all of this year's winners hail from Argentina, and show off big fruit, protein-friendly tannin, and excellent value. *Tom Firth*

## JUDGES SELECTION

**Tilia 2021 Malbec**  
Mendoza, Argentina  
\$20-24 CSPC 760785



**Escorihuela 1884 2020 Limited Production Malbec**  
Mendoza, Argentina  
\$34-37 CSPC 138584



**BEST IN CLASS**

**UKO 2019 SELECT  
MALBEC**  
Mendoza, Argentina  
\$22-25 CSPC 811330

