

FENNICA



Grape Varieties	100% Pinot Gris
Winemaker	James Snowden
Closure	Technical cork
ABV (%)	13
Residual sugar (g/L)	0.05
Acidity (g/L TA)	
pH	
Bottle Size	750ml
Notes	Vegan

FOXFIRE

Pinot Gris

VINEYARDS

Pinot Gris (clone SMA514) was sourced from Tattingstone Vineyard on the Shotley Peninsula, Suffolk, planted on free-draining glacial sands and gravels of the Lowestoft Formation over marine Red Crag sands. These soils warm rapidly in spring, moderate vigour, and promote deep rooting and aeration, supporting even ripening and bright natural acidity. Situated between the Stour and Orwell estuaries, the site benefits from a mild maritime climate and steady coastal airflow. As one of the driest and sunniest parts of the UK (c.600 mm annual rainfall), with summer temperatures typically 19–25 °C, conditions favour slow, balanced ripening and aromatic precision. The fruit was hand-harvested in mid-October.

GROWING SEASON

The 2025 growing season in Suffolk was defined by a late start, with bud swell and woolly bud arriving in April, before accelerating into a warm, dry summer. Prolonged dry conditions through June, July and August led to moderate drought stress at Tattingstone, with a little irrigation required to support the vines’ hydration needs. Disease pressure remained generally low, though periods of humidity in early summer brought some powdery mildew risk. The combination of warmth (average growing season temperatures around 23°C), low rainfall and a compressed ripening period resulted in an earlier harvest in October with reduced yields but excellent fruit concentration. The season favoured purity and definition in Pinot Gris, with bright acidity, fine phenolic texture and a precise, mineral expression shaped by the site’s free-draining sandy soils

VINIFICATION

The fruit was carefully sorted and gently destemmed as whole berries into a single one-tonne fermenter, with 15% retained as whole bunches to add texture and structure. Fermentation on skins lasted 12 days, with daily gentle pump overs to help extract colour, flavour, and tannin. Pressing followed, and the wine was transferred to a single ceramic vessel, where it continued fermentation on full fermentation lees into late November. Malolactic happened concurrently, and in December, the wine was racked off the gross lees. After this, the wine naturally went through clarification and cold stabilisation in cold winter conditions. With gentle micro-oxygenation, the wine evolved and became whole, with the harmonisation of complex flavours, aromas, and textures.

TASTING NOTES

In the glass, Pinot Gris shows orange blossom, apricot, raspberry, and potpourri. On the palate, the wine presents with flavours of orange, apricot, grapefruit, and rose petal. The tannins are soft and well-integrated with a well-defined acidity. The finish is long and enveloping.

PRODUCER

James Snowden, the other half of Domaine of the Rose and Bear, produces wines under the Fennica brand. James began his career in England, studying for a Master of Science in Viticulture & Oenology at Plumpton College in England. He then went on to work in wineries around the world, from the Burgundy to Australia, learning his craft and honing his winemaking and viticultural skills, whilst developing the creative and philosophical basis he now brings to his wines. He is inspired by the wines from Agricola Foradori in Trentino Alto-Adige and Burgundian producers such as Domaine Pierre Guillemot and Dominique Lafon, who all balance freshness and pure fruit aromatics with texture and layered complexity. Fennica means Finnish in Latin, and this is a brand that channels James’ creativity and allows him to represent his dual English-Finnish heritage (English wine with Finnish symbolism).

ARTWORK

The artwork for Foxfire was created by Robbie Jones, an English woodcut artist based in Frome. His work draws deeply on nature and folklore, making him an ideal collaborator for this commission. In this image, Robbie depicts an Arctic Fox, one of Finland’s most beloved wild animals. In Finnish, the Aurora Borealis is called *Revontulet*, meaning “Fox Fires.” The name comes from an ancient Sámi legend in which a magical fox runs swiftly across the Arctic fells, sweeping its tail through the snow and sending sparks flying into the night sky, where they blaze as the Northern Lights. The wine itself appears a fiery orange in the glass, reflecting the energy and colour of the phenomenon that inspired its name.