



TINHORN CREEK

Celebrating 20 years!

1994 - 2014

Gewürztraminer 2013



PRODUCT INFO

Retail Price: \$16.99

Production: 8288 cases

CSPC: +530675

Release Date: March 15, 2014

Availability:

BC: Winery, VQA stores,
Private Wine Shops, BCLDB,
Restaurants

AB: Private Wine Shops,
Restaurants

VARIETY

100% Gewürztraminer

REGION

Okanagan Valley

VINEYARD

Tinhorn Creek Vineyard (Golden Mile)

Aspect: East

Vine Orientation: North-South

Soil: Sandy gravel

Vine Age: 17 years

VINTAGE 2013

Picking Date: September 20, 2013

Growing Conditions: Warm growing season, cool fall. Average rainfall.

Vineyard Operations: Early shoot thinning. Leaf removal. Harvest indicated by pH.

VINIFICATION

100% cold fermented in stainless steel tanks.

TASTING NOTES

Aromas of rose petals lead the way for lychee, grapefruit, and spice. The palate is full of grapefruit, lychee, rose water, and asian pear with spice notes. This is a dry style Gewürztraminer with mouth-watering acidity.

CELLARING

Drink within 1-3 years.

TECHNICAL ANALYSIS

Viticulturist: Andrew Moon

Winemaker: Sandra Oldfield

Bottled: March 2013

Brix at Harvest: 22.7

Alcohol: 13.3%

Residual Sugar: 5.0 g/L

Titrateable Acidity: 6.60 g/L

pH: 3.36