



TINHORN CREEK

NATURALLY SOUTH OKANAGAN

2014 Gewürztraminer

GRAPE VARIETY

100% Gewürztraminer

HARVEST DATE: September 22 - October 10

BOTTLING DATE: March 2015

REGION

Okanagan Valley

VINEYARD

Tinhorn Creek Vineyard (Golden Mile)

Aspect: East

Vine Orientation: North-South

Soil: Alluvial Sandy Loam

Vine Age: 20 years

VINTAGE 2014

Hot and dry summer, typical of the Okanagan, but with a cool October allowing us to pick over two weeks to increase the wines complexity, maintaining natural acidity and developing rich tropical flavours, and spicy notes typical of this variety with elevated ripeness. The grapes are hand harvested from our Golden Mile vineyard that has an elevation rise of 400m giving us a wide range of flavours in the vineyard at harvest time. The grapes are harvested at different times too add greater depth of complexity to the wine with varying ripening levels.

VINIFICATION

Our Gewurztraminer is crushed and de-stemmed before pressing, with the pressing cycle for this varietal being unique to dark skinned whites. We typically have a longer press program that emphasizes slow extraction with extended skin contact as well as a higher pressure at the end. This allows the clear juice to be in contact with the skins longer, which is where much of the flavour in this variety is stored. There is a delicate balance of flavour extraction and phenolic extraction (tannins are also in the skins) that plays out, plus the wine can go pink if it's in contact with the skins too long as the skins are a light red colour at harvest. Once settled the clear juice is racked to stainless steel tanks and fermented at cold temperatures using native and selected yeast. Components of this wine fermented for well over 4 months giving it a very textured pallet with brioche and creaminess.

TASTING NOTES

Light golden hue gives this wine a bright and bold appearance. The nose is pure Gewurztraminer with Lychee, Guava and subtle Rosewater notes. It comes at you with great intensity and has layers of fruit and spice that keep the superlatives and inquisitiveness coming. The pallet is viscous and textured with great mouthfeel and shows beautiful peach pie and cinnamon up front with lychee, honey and ginger, finishing with a preserved lemon. There is a subtle sweetness here that gives the wine balance and a decadent richness and ensures it will develop very nicely in the coming years.

4800 Cases made

Cellaring potential 2-10 years

TINHORN CREEK VINEYARDS | Naturally South Okanagan
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