



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN

## 2014 Pinot Gris

### GRAPE VARIETY

100% Pinot Gris

**HARVEST DATE:** September 23 - October 11

**BOTTLING DATE:** March 2015

### REGION

Okanagan Valley

### VINEYARDS

Diamondback Vineyard (Black Sage)

Aspect: South - West

Vine Orientation: North - South

Soil: Sand

Vine Age: 17 years

### TECHNICAL ANALYSIS

Winemaker: Andrew Windsor

Viticulturist: Andrew Moon

Brix at Harvest: 21.4 - 23.8

Alcohol: 13.5%

Residual Sugar: >2.0 g/L

Titratable Acidity: 5.7 g/L

pH: 3.55

Tinhorn Creek Vineyard (Golden Mile)

Aspect: East

Vine Orientation: North-South

Soil: Alluvial Sandy Loam

Vine Age: 19 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, spicy notes typical of this variety with elevated ripeness. The grapes are harvested from both vineyard sites with the Golden Mile portion providing minerality, freshness and acidity and the Black Sage bench giving texture, weight and spice.

### VINIFICATION

The Pinot Gris 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 barrels and tanks and fermented using native and selected yeast. The wine is then kept on fine lees and stirred to add weight and texture to the pallet.

### TASTING NOTES

Light golden hue gives the wine a beautiful appearance. The nose is very expressive giving off aromas of pineapple, white peach and pear. There is a beautiful spicy vanilla aromatic with a buttery and baked bread aroma. The pallet is a beautiful combination of stone fruit; nectarine, apricot and then leads to tropical notes of banana and guava, finishing off with zesty lemon/lime zip. It has a spicy gram cracker note that gives this medium-full bodied white a lovely honeyed finish.

8478 Cases made

Cellaring potential 2-3 years



TINHORN CREEK VINEYARDS | Naturally South Okanagan  
537 Tinhorn Creek Road, Oliver, British Columbia V0H 1T0  
888 484 6467 | winery@tinhorn.com | @TinhornCreek