

Gewürztraminer 2009

Founded on rich farm land in 1993, Tinhorn Creek overlooks a lush landscape and the old gold mining creek that is the winery's namesake. The winery's 150 acre vineyards: "Diamondback" on the Black Sage Bench, and "Tinhorn Creek" on the Golden Mile Bench, provide winemaker Sandra Oldfield with the fruit to craft superb wines that truly represent the place they are grown.

Winemaking

Our Gewurztraminer is grown entirely in our Tinhorn Creek Vineyard on the Golden Mile Bench. It is located at the top of the vineyard adjacent to the mountain and benefits from the heat radiating off of the rocks in the evenings. The 2009 Gewurztraminer was the first of our wines to be harvested on September 16 & 17, 2009 and was 100% handpicked. It was cold fermented in two stainless steel tanks over the course of one month before being bottled in March 2010.

Tasting Notes

This Gewurztraminer is bursting with delicate floral aromas of rose petals and violets with lychee and hints of vanilla and tropical fruits. Tropical flavours along with lychee and grapefruit notes.

Food Pairings

Always a summer patio favourite this Gewurztraminer takes food to another level. Try our Gewurztraminer with tandoori chicken, spot prawns, sunomono salad, or pork & fruit dishes.



TINHORN CREEK

NATURALLY SOUTH OKANAGAN

Technical Info

Case Produced: 3,922
Date Harvested: Sept 15-17, 2009
Date Bottled: March 23/24, 2010
Release Date: May 1st, 2010
Price: \$16.99

Alcohol: 13.3%
Residual Sugar: 8.62 g/L
TA: 8.04 g/L
pH: 3.25
Brix: 21.6

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Contact Info

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Reviews

“One well-priced example is Tinhorn Creek Gewurztraminer 2009 from British Columbia (\$16.99, Tinhorn.com). It’s plump, round and almost sweet, with a core of lychee and a nice kick of spice. Perfect for Asian fare. ”

- Beppi Crosariol, Globe & Mail, June 29, 2010

“Aromas of sweet citrus, lychee, honey, pears, rose blossoms and the spice of crushed cardamom shells on the nose. The oily textured, full-bodied palate offers youthful flavours of tropical acidity, lychee, stone fruit, spice and minerality with excellent balance and a long finish. A good quality wine and an affordable price that will pair nicely with spicy Indian fare.”

- Icon Wines, June 5, 2010

“Light lychee, sausage, lees, butter, green apple, spicy, citrus rind aromas. Fresh, light, elegant palate with a juicy note and a touch of sweetness. Green apple, nectarine, spicy, ginger, light sausage and mineral flavours. Well made tasty gewürztraminer.”

- Anthony Gismondi, June 2, 2010




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