

Pinot Gris 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

The 2009 Pinot Gris was harvested between September 18 to 24, 2009 through a combination of hand picking and machine harvesting. The machine harvesting occurred late at night and early in the morning when fruit flavours were at highest concentration. After pressing, the Pinot Gris went into two stainless steel tanks and small stainless steel barrels (33%). The benefit of stainless steel barrels is the sur lees contact the wine receives without any oak influence. In mid-December, after fermentation, the wine in the stainless steel tanks and stainless steel barrels were blended together prior to bottling in March 2010.

Tasting Notes

The 2009 Pinot Gris has a lively acidity, which makes it an excellent food wine. This wine has vibrant aromas of pineapple, lemon, and honey with a hint of vanilla. Tropical, citrus and honey flavours are also found on the palate along with mineral flavours.

Food Pairings

The lively acidity of this wine makes it very food friendly. Try it with a mushroom risotto, BBQ fish, foie gras, or variety of curry dishes. It will also pair nicely with a quiche or creamy pastas.



TINHORN CREEK

NATURALLY SOUTH OKANAGAN

Technical Info

Case Produced: 4,781
Date Harvested: Sept 21-24, 2009
Date Bottled: March 19-21, 2010
Release Date: May 1st, 2010
Price: \$16.99

Alcohol: 13.6%
Residual Sugar: <2.0 g/L
TA: 8.63 g/L
pH: 3.44
Brix: 22.7

CSPC: +530683

Contact Info

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Reviews

89 points

“Winemaker Sandra Oldfield has hit all the right notes with her Tinhorn Creek Pinot Gris 2009, producing a much fresher, much cleaner version of this grape that is really excelling under screw cap. Lemons, apples and honey with a subtle herbal edge — it is all you can ask for at \$17. The fruit is 50/50 Black Sage Bench and Golden Mile Bench. Love the winery food picks: Thai curries, quesadillas and fish tacos.”

- Anthony Gismondi, Vancouver Sun, May 14, 2010

88 points

“Green apples, crisp peaches, canned mandarins and a heathy dose of steely mineral notes, an intriguing nose makes. Followed by a medium-plus bodied, creamy textured palate with intense flavours of orchard fruit, melon balls minerality and green-apple tartness. A quality wine with excellent concentration and a balanced, moderate-plus finish offering good value for the price.

- Icon Wines, June 5, 2010

Awards

BRONZE San Francisco International Wine Competition 2010

BRONZE NorthWest Wine Summit 2010



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