



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2015 Gewürztraminer

GRAPE VARIETY: 100% Gewürztraminer
HARVEST DATE: September 2015
BOTTLING DATE: March 2016
REGION: Golden Mile Bench, Okanagan Valley

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 24
Alcohol: 13.5%
Residual Sugar: 7.0 g/L
PH: 3.47 TA: 5.55

VINEYARD: Tinhorn Creek Vineyard
(Golden Mile Bench)
Aspect: East
Vine Orientation: North – South
Soil: Alluvial Sandy Loam
Vine Age: 21 years

2015 VINTAGE: It was another hot vintage in 2015 with a record early harvest here at Tinhorn Creek. We had budburst a month earlier than average and that led to a lot of work in the vineyard in the spring to keep up with the rapid growth of the vines. The vines were enjoying the heat as we cycled through flowering, berry formation and veraison at record pace. It was a challenging vintage for whites as the grape sugars were accumulating rapidly and we had to pick many blocks either at the same time or within the same week (typically we like to stagger picks to get more complexity), but the wines have impeccable balance and freshness.

VINIFICATION: Our Gewürztraminer was 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 was racked to stainless steel tanks and fermented at cold temperatures using native and selected yeast.

TASTING NOTES: Very similar profile to our 2014, and used exclusively Golden Mile Bench fruit. Again a tropical fruit salad on the nose; lychee, banana, dried mango. Lots of candied ginger, leading into white peach, pink grapefruit and yellow pears. Still very fresh and vibrant and slightly drier than the 2014 giving the wine plenty of length and brightness. Has a hint of herbal notes too, lemon verbena in the finish.

Cases made: 4321

Cellaring potential: 3-5 years

Suggested retail: \$15.99 CDN

TINHORN CREEK VINEYARDS

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