



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2015 Pinot Gris

GRAPE VARIETY: 100% Pinot Gris
HARVEST DATE: August 2015
BOTTLING DATE: March 2016
REGION: Okanagan Valley

VINEYARD: Tinhorn Creek Vineyard
(Golden Mile Bench)
Aspect: East
Vine Orientation: North – South
Soil: Alluvial Sandy Loam
Vine Age: 24 years

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 22.4
Alcohol: 13.5%
Residual Sugar: 3.2 g/L
PH: 3.45 TA: 5.63

VINEYARD: Diamondback Vineyard
(Black Sage Bench)
Aspect: South - West
Vine Orientation: North - South
Soil: Sand
Vine Age: 21 years

2015 VINTAGE: It was another hot vintage in 2015 with a record early harvest here at Tinhorn Creek. We had bud burst 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: The Pinot Gris 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 barrels and tanks and fermented using native and selected yeast. The wine was then kept on fine lees and stirred to add weight and texture to the palate.

TASTING NOTES: Nose has great intensity with white flowers, minerals, citrus zest and white peach. There is a slight herbal note here, hinting at tarragon or anise. Palate is loaded with citrus, pink grapefruit in particular, but it has layers of complexity too. Marzipan and almond biscotti but also honeydew melon and vanilla.

Cases made: 7535

Cellaring potential: 3-5 years

Suggested retail: \$17.49 CDN

TINHORN CREEK VINEYARDS

537 Tinhorn Creek Road, Oliver, British Columbia V0H 1T0
888 484 -6467 . winery@tinhorn.com . www.tinhorn.com

