



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2016 Gewürztraminer

GRAPE VARIETY: 100% Gewürztraminer
HARVEST DATE: September - October 2016
BOTTLING DATE: March 2017
REGION: Okanagan Valley

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 22.2 - 25.2
Alcohol: 14%
Residual Sugar: 16.0g/L
PH: 4.01 TA: 4.90

VINEYARD: Tinhorn Creek Vineyard
(Golden Mile Bench)
Aspect: East
Vine Orientation: North - South
Soil: Alluvial Sandy Loam
Vine Age: 22 years

2016 VINTAGE: A record early bud break had us thinking that we were in for another hot ripe year as in 2015, but a cool June and July slowed the growing season significantly. In September the sun came out and resulted in an excellent year for whites, with slow steady sugar accumulation and beautiful acids were retained with the cool nights. Due to the dampness late in the growing season we saw some Botrytis (Noble Rot) in the Gewürztraminer. This gave us amazing honeyed flavours in the fruit and elevated sugar levels that make this Gewürztraminer a truly unique and spectacular wine.

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: Soft yellow and emerald flecks in its youth. Nose is big ripe lychee, papaya and banana. Very expressive. Opens up to Turkish delight and spring flowers; honey suckle and daffodil. Absolutely beautiful! Palate is lush with exotic fruit, candied citrus and Manuka honey. Long and complex finish with a noticeable lifted sweetness compared to previous vintages.

Cases made: 5500

Cellaring potential: 3 - 5 years

Suggested retail: \$16.99 CDN

UPC code: 6 24802 98103 1

TINHORN CREEK VINEYARDS

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