



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2017 Gewürztraminer

**GRAPE VARIETY:** 100% Gewürztraminer  
**HARVEST DATE:** September 25 - October 10, 2017  
**BOTTLING DATE:** April 2018  
**REGION:** Okanagan Valley

**TECHNICAL ANALYSIS**  
Winemaker: Andrew Windsor  
Viticulturist: Andrew Moon  
Brix at Harvest: 22.6 - 24.4  
Alcohol: 14.2%  
Residual Sugar: 10.2g/L  
PH: 3.70 TA: 4.90

**VINEYARD:** Tinhorn Creek Vineyard  
(Golden Mile Bench)  
Aspect: East  
Vine Orientation: North – South  
Soil: Alluvial Sandy Loam  
Vine Age: 23 Years

**2017 VINTAGE:** After consecutive years of early bud break including a record early bud break in 2016, we had a return to normal weather in the Okanagan with spring of 2017. In the week between April and May, the vines awakened from their long winter slumber and immediately shot into action as the wet winter provided the vines with plenty of moisture to grow rapidly. This created a lot of pressure on our vineyard team to complete shoot thinning, wire raising and tucking completed in time. The excess moisture in the ground continued to cause issues as the weather warmed up in June, creating some strong disease pressure which continued throughout the growing season. We then proceeded to have a record spell of continuous days seeing zero precipitation for 45 days starting late June. Once we got into harvest, the weather was steady and cool with nighttime temperatures closing in on freezing. The harvest quality was very high, with higher notable acidity and lower alcohol's than usual but optimal ripeness achieved across all varieties. A challenging but very rewarding vintage.

**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:** Yellow in colour with emerald hue. The nose is loaded with tropical fruit, banana, pineapple, papaya and lychee and the next whiff shows ginger, bubble gum and flowers. Not as sweet or viscous as the 2016 but still plenty of power here with similar mandarin and more bubblegum but with a slight grip in the finish, should age gracefully.

**Cases made:** 5380

**Suggested retail:** \$17.99 CDN

**Cellaring potential:** 5 - 10 years

**UPC code:** 6 24802 98103 1

TINHORN CREEK VINEYARDS

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