



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2018 Gewürztraminer

**GRAPE VARIETY:** 100% Gewürztraminer  
**HARVEST DATE:** September 25 - October 19, 2018  
**BOTTLING DATE:** April 2019  
**REGION:** Okanagan Valley

**TECHNICAL ANALYSIS**  
Winemaker: Andrew Windsor  
Viticulturist: Andrew Moon  
Brix at Harvest: 22.5  
Alcohol: 13.7%  
Residual Sugar: 15.0 g/L  
PH: 3.70 TA: 4.35 g/L

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

**2018 VINTAGE:** The vintage was a slightly below the five-year average for heat in the Okanagan Valley, and was close to a normal season over the last twenty years. The large snowpack provided lots of runoff and moist soils to start of the growing season in early May, allowing the vine to grow without irrigation for the most part of spring. With nearly perfect conditions during flowering, crop potential was high, enter the great vineyard team, who through many hours of hard work adjusted the crop to produce balanced fruit load. June to August was great weather for vine growth and fruit development, and it looked like an early holiday for the vineyard crew. High smoke cover in August slowed the development down, gave us all a heart flutter, but proved to be ok in the end. A long slow fall increased flavour profiles and reduced any chance of too much sugar accumulation. Harvest was completed in November without much fuss, producing well-balanced wines and a very impressed vineyard manager.

**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:** Pale straw yellow colour. The nose is still a little unyielding right after bottling but has our typical Golden Mile juicy fruit nose but with a hint of mint this vintage. Lychee and dried mango round out the nose. I expect this will gain much more complexity as it shakes off its primary fruity nose of its youth. Soft and round in texture with mouth-filling spicy and sweet palate. Candied ginger, fresh mango and banana cream pie. Needs time to gain texture and depth but excellent freshness now.

**Cases made:** 4100

**Cellaring potential:** 3 - 5 years

**Suggested retail:** \$17.99 CDN

**UPC code:** 6 24802 98103 1

TINHORN CREEK VINEYARDS

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