



TINHORN CREEK

NATURALLY SOUTH OKANAGAN

TINHORN CREEK *Pinot Gris 2018*

\$19.49*

* Suggested retail price

	Product code	530683
	Format	12x750ml
	Listing type	Domestic
	Country	Canada
	Regulated designation	Vintners quality alliance (VQA)
	Region	British Columbia
	Subregion	Okanagan Valley
	Varietal(s)	Pinot Gris 100%
	Alcohol Level	12.7%
	Color	White
	Sugar	Dry
	Closure type	Metal screw cap
	Total acidity	6.50 g/l
	PH	3.58

ABOUT THIS WINERY

Established by the Shaunessy and Oldfield families on the South Okanagan's legendary Golden Mile Bench in 1993, Tinhorn Creek is a very special winegrowing project, comprising 150 acres of spectacular vineyards in two distinct areas, one on either side of the valley. The two vineyards have significantly different soils, exposures, and microclimates. This is a big advantage, providing the opportunity to cultivate a wide range of grape varieties.

TASTING NOTES

Straw yellow colour. Nose is very pretty and aromatic. Honey, lemon, floral and stone fruit notes. A mild banana aroma shows the youthfulness here in this early release. Palate is refreshing with white peach, pear and Meyer lemon. Long finish with a slight almond biscotti note. This will gain plenty of layers with age.

VITICULTURAL NOTES

There was some moderate disease pressure for the first time in years so diligent work in the vineyard was required to keep the fruit clean and free from mold. In September the sun came out and resulted in an excellent year for whites, with slow steady sugar accumulation and beautiful acids retained with the cool nights. The Pinot Gris was picked over a two week period in the middle of September, with each block selected at optimal ripeness.

WINEMAKING NOTES

The Pinot Gris was crushed and de-stemmed before pressing, with the pressing cycle for this varietal being unique to dark skinned whites. 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.

ERIN ANGEL

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