

TIGHTROPE

WINERY

Red Wine Selection

TASTING NOTES



Pinot Noir Rubis 2023

VARIETAL: Pinot Noir 100%

VINEYARD: Rubis Family Vineyard, Naramata Bench; single vineyard and hand-picked.

WINEMAKING: De-stemmed, but not crushed, into small half ton fermenters; cold soaked for five days before a wild ferment commenced; aged in French Oak barrels, 30% new for 10 months.

PRODUCTION: 164 cases

IN THE GLASS: Boysenberry, cherry, strawberry white pepper, tobacco; medium body.

PAIRING: Roasted duck, mushroom quiche.

Drink now through 2031



Pinot Noir 2023

VARIETAL: Pinot Noir 100%

VINEYARD: Fleet Road and Marmot Vineyards – Tightrope Estate, Naramata Bench; sustainably grown and hand-picked.

WINEMAKING: De-stemmed, but not crushed into small half ton fermenters; cold soaked for five days before a wild ferment commenced; aged in French Oak barrels, 30% new for 10 months.

PRODUCTION: 443 cases

IN THE GLASS: Black cherry, blackberry, plum, violet, cedar, tobacco and mushroom; medium-plus body.

PAIRING: Wild mushroom bourguignon; Coq au vin, flank steak.

Drink now through 2031



Merlot 2022

VARIETAL: Merlot 100%

VINEYARD: Fleet Road Vineyard – Tightrope Estate and Paisley Vineyard, Naramata Bench; sustainably grown and hand-picked.

WINEMAKING: Destemmed into half-ton fermenters; cold soaked for five days before fermentation was allowed to begin; left on skins for approximately three weeks before being pressed off and put into barrel; aged in French Oak barrels, 50% new for 12 months.

PRODUCTION: 199 cases

IN THE GLASS: Plum, black cherry, pomegranate, vanilla, pepper and bay leaf.

PAIRING: Eggplant parmesan, roasted pork loin.

Drink now through 2032



Merlot 2023

VARIETAL: Merlot 100%

VINEYARD: Fleet Road & Marmot Vineyards – Tightrope Estate and Paisley Vineyard, Naramata Bench sustainably grown and hand-picked.

WINEMAKING: Destemmed into half-ton fermenters; cold soaked for five days before fermentation was allowed to begin; left on skins for 21 days before being pressed off and put into barrel; aged in French Oak barrels, 50% new for 12 months.

PRODUCTION: 478 cases

IN THE GLASS: Raspberry, blackberry, ripe red cherry, tobacco, warm baking spice.

PAIRING: Grilled lamb, chicken pot pie, veggie lasagna.

Drink now through 2033

TIGHTROPE

WINERY

Red Wine Selection

TASTING NOTES



Cabernet Franc 2022

VARIETAL: Cabernet Franc 100%

VINEYARD: The grapes for this Cabernet Franc are from our Fleet Road and Thomas Vineyard – Tightrope Estate. They are selectively hand-picked.

WINEMAKING: De-stemmed, but not crushed, directly into small half ton fermenters; cold soaked for five days before fermentation commenced; aged in French Oak barrels, 50% new for 12 months.

PRODUCTION: 271 cases

IN THE GLASS: Strawberry, raspberry, mocha, leather, chili pepper and wet stone; medium-plus body, elegant tannin structure, lingering finish.

PAIRING: Bison roast, pulled pork tacos.

Drink now through 2032



Cabernet Franc 2023

VARIETAL: Cabernet Franc 100%

VINEYARD: The grapes for this Cabernet Franc are from our Thomas & Fleet Road and Marmot Vineyards – Tightrope Estate; Naramata Bench; sustainably grown & hand picked.

WINEMAKING: De-stemmed, but not crushed, directly into small half ton fermenters; cold soaked for five days before fermentation commenced; 21 days on the skins; aged in French Oak barrels, 50% new, for 12 months.

PRODUCTION: 344 cases

IN THE GLASS: Black currant, blackberry, blueberry, ripe red cherry, supple tannins, lingering finish.

PAIRING: Braised short ribs, barbecued meats and veggies.

Drink now through 2033



Syrah 2022

VARIETAL: Syrah 95%, Viognier 5%

VINEYARD: Paisley Vineyard and Tightrope Estate Thomas Vineyard, Naramata Bench; hand-picked.

WINEMAKING: The Syrah is co-fermented with Viognier (5%), to accentuate the colour and nose; fermented in small lots; cold soaked for 5 days before natural fermentation began; free run juice then drained off and the remaining skins were gently pressed; aged in French Oak barrels, 50% new for 12 months.

PRODUCTION: 514 cases

IN THE GLASS: Blueberry, plum, chocolate, sweet tobacco, black pepper and sage; medium-plus body with soft, silky tannins.

PAIRING: Roasted root vegetables with goat cheese; bison burger.

Drink now through 2032



Syrah 2023

VARIETAL: Syrah 95%, Viognier 5%

VINEYARD: Paisley Vineyard & Thomas Vineyard on the Naramata Bench; hand-picked.

WINEMAKING: The Syrah is co-fermented with Viognier (8%), to accentuate the colour and nose; fermented in small lots; cold soaked for 5 days before natural fermentation began; free run juice then drained off and the remaining skins were gently pressed; aged in French Oak barrels, 50% new for 12 months.

PRODUCTION: 176 cases

IN THE GLASS: Black cherry, black plum, blackberry, tobacco, black pepper, violet & anise; medium-plus body with soft, silky tannins.

PAIRING: Braised lamb shank, grilled portobello mushrooms, roasted root vegetables.

Drink now through 2031

TIGHTROPE

WINERY

Red Wine Selection

TASTING NOTES



Equipoise 2022

VARIETAL: Syrah 40%, Cabernet Franc 40%, Merlot 20%

VINEYARD: The grapes were sustainably grown on our Fleet Road, Thomas and Marmot Estate Vineyards, all on the Naramata Bench. They were selectively hand-harvested.

WINEMAKING: Each varietal is vinified separately before blending. The varietals were then aged separately for 10 to 12 months in French Oak, 50% new prior to blending.

PRODUCTION: 133 cases

IN THE GLASS: Black cherry, blackberry, plum, chocolate, coffee, leather, sage; dry.

PAIRING: Roasted veal shank, wild mushroom risotto.

Drink now through 2032



Vertigo 2022

VARIETAL: Barbera 50%, Cabernet Franc 35%, Merlot 15%.

VINEYARD: Grown sustainably on our Fleet Road and Thomas Estate Vineyards, all on the Naramata Bench. They were selectively hand-harvested.

WINEMAKING: Each varietal is vinified separately before blending. The varietals were then aged separately for 10 to 12 months in French Oak – 50% new – prior to blending.

PRODUCTION: 194 cases

IN THE GLASS: Red cherry, plum, red currant, coffee, anise, cedar, dried herbs; dry & complex, with a lingering finish.

PAIRING: Hard cheeses; Napoletana pizza; grilled steak.

Drink now through 2032