

TIGHTROPE

WINERY

White Wine Selection

TASTING NOTES



Riesling 2024

VARIETAL: Riesling 100%

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

WINEMAKING: 14 hours of skin contact, whole cluster pressed, stainless steel fermented with minimal intervention to show a true expression of the vintage and terroir.

PRODUCTION: 62 cases

IN THE GLASS: Apple blossom, lemon-lime, Gala apple, grapefruit, apricot and minerality; lingering finish.

PAIRING: Pad Thai, halibut, chicken souvlaki.

Drink now through 2034



Slackline Pinot Gris 2024

VARIETAL: Pinot Gris 100%

VINEYARD: Willard Vineyard – Yakima Valley AVA Washington.

WINEMAKING: Low intervention, cool ferment in stainless steel.

PRODUCTION: 576 cases

IN THE GLASS: Peach, nectarine, lemon and white floral.

PAIRING: Veggie Fajitas; prawns in a lemon butter sauce.

Drink now through 2026



Slackline Sauvignon Blanc 2024

VARIETAL: 100% Sauvignon Blanc

VINEYARD: Goble Vineyard – Yakima Valley AVA, Washington.

WINEMAKING: Low intervention, cool fermentation in stainless steel.

PRODUCTION: 563 cases

IN THE GLASS: Gooseberry, kiwi, grapefruit, passion fruit and grassy notes.

PAIRING: Oysters, scallops or prawns; fennel and dill salad.

Drink now through 2026



Tip-Toe 2023

VARIETAL: Gewürztraminer 50%, Viognier 30%, Riesling 20%

VINEYARD: Vineyards on the Naramata and Skaha Benches; hand-picked.

WINEMAKING: Whole cluster pressed, cool temperature fermented in stainless steel, fermentation was stopped with a small amount of residual sugar.

PRODUCTION: 270 cases

IN THE GLASS: Orange, lemon, mango, ginger. An off-dry, fruity and crisp summer sipper.

PAIRING: Pad Thai, BBQ chicken.

Drink now through 2026

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Slackline Rosé 2024

VARIETAL: 100% Syrah

VINEYARD: Hahn Hill Vineyard, Yakima Valley AVA Washington.

WINEMAKING: Minimal intervention, cool fermentation stainless steel, 3 months on the lees.

PRODUCTION: 451 cases

IN THE GLASS: Wild strawberry, pink grapefruit, huckleberry, Rainier cherry and rose.

PAIRING: Grilled salmon, prawn skewers.

Drink now through 2026



Chardonnay 2023

VARIETAL: Chardonnay 100%

VINEYARD: Four Shadows Vineyard, Naramata Bench; hand-picked

WINEMAKING: Whole cluster pressed, cold settled for 3 days; fermented in French Oak barrels, half went through malo-lactic fermentation; aged 9 months on the lees.

PRODUCTION: 102 cases

IN THE GLASS: Lemon, pomelo, dried pineapple, orange blossom, cloves and nutmeg.

PAIRING: Crab cakes; roasted turkey.

Drink now through 2028