

# TIGHTROPE

WINERY

## Winemaker's 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.

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#### 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*



#### 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*



#### 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*

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#### Merlot 2023

**VARIETAL:** Merlot 100%

**VINEYARD:** Fleet Road & Marmot Vineyards – Tightrope Estate & 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*



#### 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 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*



#### 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*