

EQUIPOISE 2022

e·qui·poise ('ekwə,poiz) means balance or a state of equilibrium. At Tightrope we strive for balance in everything we do, especially in our wine. This blend of Merlot (20%), Syrah (40%) and Cab Franc (40%) reflects the unique terroir of the Naramata Bench.

VINEYARD NOTES

Sustainably grown grapes were sourced & handpicked exclusively from Fleet Road & Thomas vineyards Tightrope Estates on the Naramata bench

WINEMAKER NOTES

Each varietal is vinified separately before blending. The grapes are cold soaked for up to 5 days before small lot fermentation begins. The temperature is carefully controlled to get good colour and tannin extraction without stripping the delicate fruit flavours. In total the wine spends about 21 days on skins. Our hands-on approach creates wines that are well rounded, approachable, yet suitable for aging. The varietals were then aged separately for 10 to 12 months in French Oak - 50% new, prior to blending.

PROFILE

Dark fruit such as cherries, plums and blackberries; sage, tobacco, leather velvety tannins, long finish

Pairing: Roast Beef, Venison, Hard cheeses & pasta with roasted peppers & shallots



WINE SPECS

VINTAGE	2022
VARIETAL	Merlot (20%), Syrah (40%), Cab Franc (40%)
APPELLATION	Naramata Bench
HARVEST DATE	October 8th, 2022 Merlot 20%, October 15th, 2022 Syrah 40 %, Nov, 2nd, 2022 Cabernet Franc 40%
FERMENTATION	Small separate lots, 21 days
AGEING	12 months French Oak (50% new)
BOTTLING DATE	Feb 28, 2024
CASES PRODUCED	133
BRIX	-
RESIDUAL SUGAR	2.37 g/L
ACID	6.6 g/L
pH	3.61
ALCOHOL TA	12.7% 7.435g/L
CELLARING	Drink now through 2032

Wine Shop \$50

SKU 183296

1050 Fleet Road
Naramata Bench, BC
778.476.7673

www.tightropewinery.ca
info@tightropewinery.ca

