

PINOT NOIR - 2023

IN THE GLASS: black cherry, blackberry & plum; notes of violet, cedar, tobacco & mushroom; medium-plus body.

VINEYARD NOTES

The grapes for this wine came from the Fleet Road & Marmot Tightrope Vineyards, on the Naramata Bench, which is managed sustainably. Extensive work was done in the vineyard to make this wine. Fruit is dropped to one cluster per shoot and the shoulders are removed. Both shoots and leaves are thinned to ensure good light penetration and even ripening. The irrigation is strategically managed to control canopy growth and berry size guaranteeing good ripening of the grapes. The grapes are hand-picked.

WINEMAKER NOTES

The care taken in the vineyard continues in the winery where the grapes were processed immediately. The grapes were de-stemmed, but not crushed, directly into small half ton fermenters where they were cold soaked for five days, before a wild ferment commenced. In total the grapes spent about 21 days on skins before being pressed. The wine was aged in French Oak barrels, 30% new, for 10 months before being bottled.



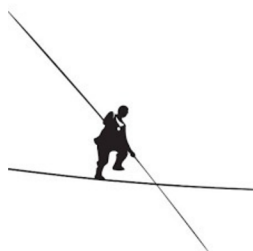
WINE SPECS

VINTAGE	2023
VARIETAL	Pinot Noir
APPELLATION	Naramata Bench
HARVEST DATE	Sept 14 & 15, 2023
FERMENTATION	Wild ferment in stainless steel
AGEING	10 months in French Oak, 30% new
BOTTLING DATE	September 13, 2024
CASES PRODUCED	443
RESIDUAL SUGAR	1.89 g/L
ACID	5.7 g/L
pH	3.71
ALCOHOL	12.6%
CELLARING	Drink now through 2032

Wine Shop \$38.00

SKU 50573

1050 Fleet Road
Naramata Bench, BC
778.476.7673



www.tightropewinery.ca
info@tightropewinery.ca

