

# 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 2031*



#### Riesling 2025

**VARIETAL:** Riesling 100%

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

**WINEMAKING:** Whole cluster pressed, stainless steel fermented with minimal intervention, to show a true expression of the vintage and terroir.

**PRODUCTION:** 215 cases

**IN THE GLASS:** Golden Delicious apple, lemon, pomelo, dried pineapple and white floral notes; dry crisp, lingering finish.

**PAIRING:** Tofu Thai green curry, sushi.

*Drink now through 2032*



#### Pinot Gris 2025

**VARIETAL:** Pinot Gris 100%

**VINEYARD:** Madsen, Riccio, Garagan, Flaherty & Fleet Road Vineyards – Naramata Bench

**WINEMAKING:** Whole cluster press; low intervention, cool ferment in stainless steel.

**PRODUCTION:** 880 cases

**IN THE GLASS:** Pear, warm lemon, apple, apricot and apple blossom.

**PAIRING:** Mushroom risotto, grilled prawns.

*Drink now through 2028*



#### Sauvignon Blanc Sémillon 2025

**VARIETAL:** 85% Sauvignon Blanc and 15% Sémillon

**VINEYARD:** Thomas Vineyard – Tightrope Estate- Naramata Bench

**WINEMAKING:** Whole cluster pressed; cold fermented in stainless steel, minimal intervention; then thoughtfully blended.

**PRODUCTION:** 418 cases

**IN THE GLASS:** Gooseberry, Meyer lemon, lime, guava and grassy notes.

**PAIRING:** Grilled seafood salad; oysters.

*Drink now through 2027*

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#### Tip-Toe 2025

**VARIETAL:** Gewürztraminer 50%, Sémillon 25%, Riesling 25%

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

**WINEMAKING:** whole cluster pressed; minimal intervention; cold fermented separately, then thoughtfully blended.

**PRODUCTION:** 270 cases

**IN THE GLASS:** Pineapple lemon, quince, Asian pear and rose; an off-dry, fruity and crisp summer sipper.

**PAIRING:** Butter chicken, veggie quesadillas.

*Drink now through 2028*



#### Rosé 2025

**VARIETAL:** Pinot Noir 95%, Barbera 5%

**VINEYARD:** Naramata Bench; hand-picked.

**WINEMAKING:** Pinot Noir whole cluster pressed; minimal intervention; cold fermented; then blended with just the right amount of Barbera.

**PRODUCTION:** 464 cases

**IN THE GLASS:** Strawberry, cranberry, raspberry and spicy notes complex, dry and crisp.

**PAIRING:** Barbeque, wood fire pizza.

*Drink now through 2028*



#### Perlwein Riesling 2025

**VARIETAL:** 100% Riesling

**VINEYARD:** Fleet Road Vineyard – Tightrope Estate.

**WINEMAKING:** Whole cluster pressed; cold fermented stainless steel, styled after Germanic “Perlwein” (pearl wine), playful bubbles.

**PRODUCTION:** 114 cases

**IN THE GLASS:** Pomelo, apple, lemon, grapefruit zest, apricot and floral notes.

**PAIRING:** Brunch; sunny days; pan fried trout; bruschetta.

*Drink now through 2028*



#### Viognier 2025

**VARIETAL:** Viognier 100%

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

**WINEMAKING:** Whole cluster pressed. French Oak and Acacia barrels, barrel fermented; aged on the lees for 3 months.

**PRODUCTION:** 151 cases

**IN THE GLASS:** Lemon curd, jasmine, honey, white blossom and nutmeg; dry

**PAIRING:** Seared scallops; Alfredo pasta

*Drink now through 2029*

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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, 1/2 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*