

# TIGHTROPE

WINERY

## Winemaker's Selection

### TASTING NOTES



#### 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 and 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 2028*



#### 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*

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#### 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*



#### 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 and Marmot Vineyards – Tightrope Estate and 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 and hand-picked.

**WINEMAKING:** De-stemmed and 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 and 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 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*



#### Vertigo 2023

**VARIETAL:** Barbera 25%, Cabernet Franc 25%, Merlot 50%.

**VINEYARD:** The grapes were sustainably grown on our Fleet Road and Thomas Estate Vineyards, all on the Naramata Bench. They were selectively hand-harvested.

**WINEMAKING:** Each varietal is vinified and aged separately for 10 to 12 months in French Oak – 50% new – prior to blending.

**PRODUCTION:** 96 cases

**IN THE GLASS:** Ripe cherry, raspberry jam, tobacco, cedar and leather; dry and complex, with a lingering finish.

**PAIRING:** Pasta Bolognese, eggplant Parmesan, grilled pork chops and Coq au Vin.

*Drink now through 2034*