

# EQUIPOISE 2017

e·qui·poise (ˈɛkwəˌpoɪz) 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 (34%), Syrah (33%) and Cab Franc (33%) reflects the unique terroir of the Naramata Bench.

## VINEYARD NOTES

Sustainably grown grapes were sourced & handpicked exclusively from 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; vanilla, tobacco, spice; velvety tannins, long finish

## AWARDS

- Silver, National Wine Awards of Canada 2018; Silver, Cascadia Wine Competition 2018



### WINE SPECS

VINTAGE	2017
VARIETAL	Merlot (34%), Syrah (33%), Cab Franc (33%)
APPELLATION	Naramata Bench
HARVEST DATE	October 22, 23, & 31, 2017
FERMENTATION	Small separate lots, 21 days
AGEING	10 - 12 months French Oak (50% new)
BOTTLING DATE	September 14, 2018
CASES PRODUCED	216
BRIX	-
RESIDUAL SUGAR	2.1 g/L
ACID	6.6 g/L
pH	3.73
ALCOHOL	13.7%
CELLARING	Drink now through 2026

SKU 183296

