

TIP-TOE 2020

Our Tip-Toe is an off-dry, fruity & crisp summer sipper. In the glass: honeysuckle, fresh orange, papaya, ripe peach.

VINEYARD NOTES

This wine was made from grapes grown exclusively on the Naramata Bench and were handpicked.

WINEMAKER NOTES

The grapes were whole cluster pressed and cold settled for three days before being racked off solids. It was cool temperature fermented at 14 °C in stainless steel and took about 30 days to complete. The fermentation was stopped with a small amount of residual sugar.



WINE SPECS

VINTAGE	2020
VARIETAL	Gewürztraminer 47%, Chardonnay 24%, Riesling 23%, Sémillon 6%
APPELLATION	Naramata Bench
HARVEST DATE	September 19 & 27, October 7 & 15, 2020
FERMENTATION	Cool temperature fermentation at 14 °C in stainless-steel for 30 days; stopped to leave a small amount of residual sugar
AGEING	n/a
BOTTLING DATE	March 18, 2021
CASES PRODUCED	240
BRIX	22.0
RESIDUAL SUGAR	10.0 g/L
ACID	6.9 g/L
pH	3.08
ALCOHOL	12.5 %
CELLARING	Drink now through 2022

