

TIP-TOE 2022

IN THE GLASS: lychee, pineapple, grapefruit, & rose. This summer sipper is off-dry & fruity, yet crisp.

VINEYARD NOTES

This wine was made from grapes grown on the Naramata & Skaha Benches.

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

2022

VARIETAL

Gewürztraminer 42%, Pinot Blanc 13%, Sauvignon Blanc 12%, Riesling 12%, Chardonnay 11%, Muscat 10%

APPELLATION

Naramata Bench

HARVEST DATE

September 21, 22 & October 4, 2022

WINEMAKING

Whole-cluster pressed; 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

February 13, 2023

CASES PRODUCED

318

RESIDUAL SUGAR

11.74 g/L

ACID

8.6 g/L

pH

3.05

ALCOHOL

13.3 %

CELLARING

Drink now through 2024

WINE SHOP \$24

SKU 738443

