



TINHORN CREEK

NATURALLY SOUTH OKANAGAN

2014 Oldfield Series Rosé

GRAPE VARIETY

100% Cabernet Franc

HARVEST DATE: October 13th

BOTTLING DATE: March 2015

REGION

Okanagan Valley

VINEYARD

Diamondback Vineyard (Black Sage)

Aspect: South - West

Vine Orientation - North - South

Soil: Sand

Vine Age: 17 years

VINTAGE 2014

Hot and dry summer, typical of the Okanagan, but with a cool October allowing flavours to ripen without excessive sugar levels. Harvested from the 3AB block of Diamond Back Vineyard, this low lying section of the vineyard stays cooler than our other Cab Franc blocs making it perfect for Rose. This block is shoot thinned in the spring, followed by leaf removal and green bunch thinning in late summer to give the grape bunches maximum sun exposure to promote early ripening. The grape clusters that are lagging behind (green) at veraison are removed to ensure even ripening throughout the block.

VINIFICATION

The wine is made using two different methods. The majority is direct to press after spending 10hrs on skins in picking bins after being machine harvested, and the remainder is using Saignee, which is the draining of a portion of the juice from a red wine tank before it picks up too much colour. The wine is then racked taking only clear juice and then fermented in stainless steel barrels and tanks using both native and selected yeasts.

TASTING NOTES

A delicate watermelon colour in the glass. This wine has intense aromatics red berries, blood orange and red apple with a hint of anise. On the pallet it has a wonderful texture with lime juice and freshly crushed strawberries. The wine finishes dry with subtle orange zest and ripe melon.

829 cases made

Cellar Capacity 1-2 years

TINHORN CREEK VINEYARDS | Naturally South Okanagan
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