



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2013 *Oldfield Series* 2Bench Red

### GRAPE VARIETY:

47% Cabernet Sauvignon, 24% Cabernet Franc, 20% Merlot, 6% Malbec, 3% Petit Verdot

**HARVEST DATE:** Oct 9 – 26, 2013

**BOTTLING DATE:** June 2015

**REGION:** Okanagan Valley

### TECHNICAL ANALYSIS

Winemaker: Sandra Oldfield

Viticulturist: Andrew Moon

Brix at Harvest: 23.6

Alcohol: 14%

Residual Sugar: <3.0g/L

PH: 3.81 TA: 5.85

**VINEYARD:** Diamondback Vineyard

(Black Sage Bench)

Aspect: East

Vine Orientation: North - South

Soil: Alluvial Sandy Loam

Vine Age: 18 years

**VINEYARD:** Tinhorn Creek

(Golden Mile Bench)

Aspect: East

Vine Orientation: North - South

Soil: Sandy gravel

Vine Age: 6 years

**2013 VINTAGE:** Another beautiful, warm, dry summer along with a cool autumn, means another great growing season for our Bordeaux grape varieties. There was almost zero disease or pest pressure on the vineyard this year, and the grapes were allowed to hang until achieving optimal ripeness in early October. The vineyard required some shoot thinning in the spring to control the yield and then we opened up the canopy early with leaf pulling on the eastern facing (morning sun) side of the blocks. Some minor green harvesting was completed at the start of veraison to ensure even ripening at picking time.

**VINIFICATION:** The grapes were destemmed and crushed before cold settling on skins for three days. The wine was inoculated and slowly allowed to warm naturally and then temperature was maintained with a combination of punch downs and pump-overs to optimize colour extraction without forcing out too much tannin. The wines were then pressed to French oak barrels (30% new) prior to completing primary fermentation to mitigate tannin extraction in alcohol phase. The wines were kept on the lees and topped regularly over 18 months before being bottled. The wine was then aged in bottle for a year to allow proper bottle conditioning to occur and bring out the true complexities of this great blend.

**TASTING NOTES:** Aromatics show a wonderful complex range of spice and dark fruit. Blueberry pie from the Cabernet Sauvignon and dried herbs and cigar tobacco from the Cabernet Franc. Palate is structured and shows really nice blue and black fruit. The wine is wonderfully balanced, powerful with very fine tannins, giving length and staying power.

**Cases made:** 1684

**Cellaring potential:** 10 - 15 years

**Suggested retail:** \$30.49 CDN

TINHORN CREEK VINEYARDS

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