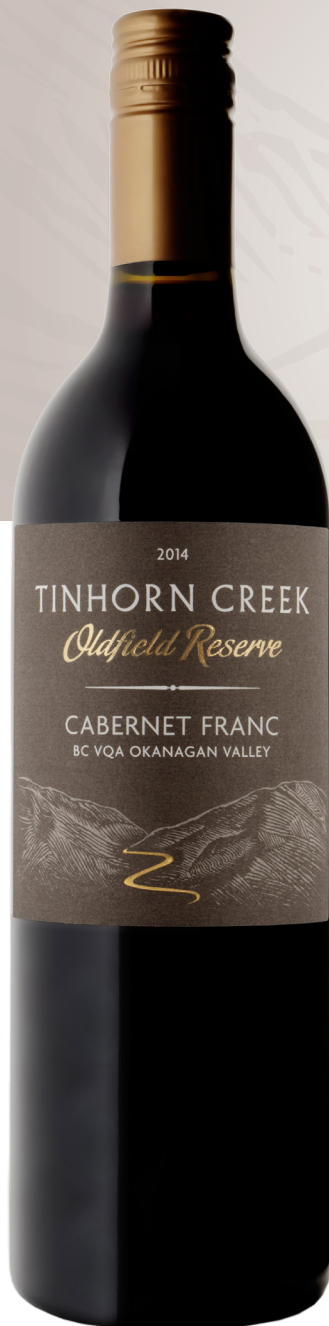


# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2014 *Oldfield Reserve* Cabernet Franc

**GRAPE VARIETY:** 85% Cabernet Franc, 15% Merlot **TECHNICAL ANALYSIS**

**HARVEST DATE:** October 2014

**BOTTLING DATE:** May 2016

**REGION:** Okanagan Valley

Winemaker: Andrew Windsor

Viticulturist: Andrew Moon

Brix at Harvest: 24.8

Alcohol: 14.6%

Residual Sugar: <3.0g/L

PH: 3.82 TA: 6.08

**VINEYARD:** Diamondback Vineyard

(Black Sage Bench)

Aspect: South - West

Vine Orientation: North - South

Soil: Sand

Vine Age: 13 years

**2014 VINTAGE:** A hot and dry summer, typical of the South Okanagan, with a cool October that allowed us to pick our four different blocks of Cabernet Franc over a 15 day period, selecting the fruit at perfect ripeness. These Cabernet Franc grapes come from our Diamondback vineyard on the Black Sage Bench which has free draining sandy soil, giving our Cabernet Franc plenty of power, structure and intensity. A very high quality vintage with no disease or pest pressure. We did moderate leaf thinning and green harvesting to ensure only the highest quality fruit made it into the winery.

**VINIFICATION:** Machine harvested fruit arrived at the winery early in the day to ensure it stayed cool for a short cold soak of 2-3 days. This wine is a combination of selected yeast and natural fermentations. The selected yeast lots were typically fermented at cooler (12-15C) temperatures, while the natural ferments were allowed to warm up to a maximum of 25-27C. Both fermentations stay on skins for about 30 days before pressing and fractioning. The wines were barreled down to French oak (25% new) and underwent malolactic fermentation naturally before being topped in the spring. After a year of maturation the blends were selected with the reserve wine returning to barrel for a further six months. The wine was then bottle aged for another year prior to release.

**TASTING NOTES:** Soft ruby red colour. The nose is sweet, with dried cherries, fresh plum and cocoa powder. The French oak gives subtle spicy notes of vanilla bean and clove. Palate has impeccable balance of power and elegance with a perfect harmony of fruit and oak spice. The wine has great Cabernet Franc typicity with soft red fruits and slight herbal edge. Will evolve well in the cellar but is drinking very well right now.

**Cases made:** 800

**Cellaring potential:** 10+ years

**Suggested retail:** \$31.99 CDN

**UPC code:** 6 24802 97128 5

TINHORN CREEK VINEYARDS

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