



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2014 *Oldfield Reserve Merlot*

GRAPE VARIETY:

85% Merlot, 15% Cabernet Franc

HARVEST DATE: October 10th 28th

BOTTLING DATE: June 2016

REGION: Okanagan Valley

TECHNICAL ANALYSIS

Winemaker: Andrew Windsor

Viticulturist: Andrew Moon

Brix at Harvest: 25

Alcohol: 14.5%

Residual Sugar: <3.0g/L

PH: 3.88 TA: 5.93

VINEYARD: Diamondback Vineyard

(Black Sage Bench)

Aspect: East

Vine Orientation: North – South

Soil: Alluvial Sandy Loam

Vine Age: 18 years

2014 VINTAGE: Hot and dry summer, typical of the South Okanagan, but with a cool October allowing us to pick our 7 different blocks of Merlot over an 18 day period, selecting fruit at perfect ripeness. All of our fruit comes from top side of our Diamondback vineyard on the Black Sage Bench, in free draining sandy soils that give our Merlot plenty of power, structure and intensity, but still a suppleness that makes the wines very drinkable upon release. A very high quality vintage, there was no disease or pest pressure and we did moderate leaf thinning and green harvesting to ensure only the highest quality fruit made it into the winery.

VINIFICATION: The fruit from this wine comes from the highest elevation site on our Black Sage vineyard where the berries tend to be smaller and lower yields are natural. The grapes are then destemmed and partially crushed, leaving some whole berries and pumped to stainless steel tanks for fermentation. For some blocks we use special cold tolerant yeast strains and ferment the wines quite cool (~10-11C), while others we allow to ferment naturally with no added yeast. These fermentations typically are warmer and are much less vigorous, leading to a long, slow (6-8 weeks long) gentle extraction of colour, tannin and flavour. The wines are then pressed and racked to French oak barrels, for malo-lactic fermentation and aging. Maturation for the reserve wines is 18 months in barrel, before being racked to tank, blended and finally bottled.

TASTING NOTES: Beautiful garnet red colour. Nose is very expressive with fig, pomegranate, coffee and chocolate hazelnuts. Lots of black cherry and strawberry jam on the second sniff. In the mouth the wine is very broad and fruit driven with plum, black cherry, white pepper and dark chocolate. There is a seductive sweetness here from the rich ripe fruit, and plenty of power, with warming alcohol carrying the finish. Full bodied but supple and very drinkable. One of our best Oldfield Series Merlots in years.

Cases made: 1536

Suggested retail: \$26.99 CDN

Cellaring potential: 10 - 20 years

CSPC code: 153213

TINHORN CREEK VINEYARDS

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