



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2016 *Oldfield Reserve* Chardonnay

**GRAPE VARIETY:** 100% Chardonnay  
**HARVEST DATE:** September 24, 2016  
**BOTTLING DATE:** February 2018  
**REGION:** Golden Mile Bench, Okanagan Valley

**TECHNICAL ANALYSIS**  
Winemaker: Andrew Windsor  
Viticulturist: Andrew Moon  
Brix at Harvest: 22.8  
Alcohol: 13.5%  
Residual Sugar: 2.9g/L  
PH: 3.70 TA: 5.5

**VINEYARD:** Tinhorn Creek  
(Golden Mile Bench)  
Aspect: East  
Vine Orientation: North - South  
Soil: Sandy Gravel  
Vine Age: 6 Years

**2016 VINTAGE:** A record early bud break had us thinking that we were in for another hot ripe year as in 2015, but a cool June and July slowed the growing season significantly. There was some moderate disease pressure for the first time in years so diligent work in the vineyard was required to keep the fruit clean and free from mould. In September the sun came out and resulted in an excellent year for whites, with slow steady sugar accumulation and beautiful acids retained with the cool nights.

**VINIFICATION:** The grapes were whole cluster pressed to ensure clear juice and then sent straight to barrel without racking or separation of solids. Fermented naturally in 33% new and 33% second fill and neutral French oak barrels, only a small amount of Sulphur was added to mitigate bacteria interference with the yeast. Once alcoholic fermentation was complete, the wine was topped and then moved to the barrel cellar to complete malolactic fermentation. In the spring we blended the wine and returned half back to oak and the other half to stainless steel barrels to continue the ageing process. After 17 months of ageing, the wine was lightly fined and filtered before bottling.

**TASTING NOTES:** Slight green emerald hue shows the youthful freshness of this wine. Nose is lifted and potent with a big hit of almond, vanilla, marzipan and lime. Tropical fruit integrates with orchard fruit and a hint of fennel. The palate has a brightness, with pear tart and key lime pie on the approach. Lovely palate weight with a lifted citrus-driven finish. Not as big as the 2015 but substantial texture and persistence.

**Cases made:** 286

**Suggested retail:** \$34.99 CDN

**Cellaring potential:** 5 - 7 years

**UPC code:** 6 24802 98131 4

TINHORN CREEK VINEYARDS

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