



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2016 INNOVATION SERIES *White Pinot Noir*

GRAPE VARIETY: 100% Pinot Noir
HARVEST DATE: September 14, 2016
BOTTLING DATE: June 2017
REGION: Okanagan Valley

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 24.5
Alcohol: 13.5%
Residual Sugar: <2.0g/L
PH: 3.81 TA: 4.50

VINEYARD: Diamondback Vineyard
(Black Sage Bench)
Aspect: East
Vine Orientation: North - South
Soil: Alluvial Sandy Loam
Vine Age: 20 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 mold. In September the sun came out and resulted in an excellent year for early season varieties like Pinot Noir, with slow steady sugar accumulation and beautiful acids retained with the cool nights. Delicate hand picking is required so that only intact berries arrive at the winery. This is to ensure as little colour pickup as possible during the winemaking process.

VINIFICATION: Handpicked on the 14th of September and whole cluster pressed to minimize colour pick up in the wine. It is then racked directly to French oak, second fill barrels and allowed to ferment naturally over the course of 3 months. The wines were then aged for a further 3 months in oak before racking, fining and minimal filtration.

TASTING NOTES: Inspired by a recent trip to Oregon, this wine showcases the dynamic ability of the Pinot Noir grape to make not only red and rose wines, but also sparkling and white wines as well. The wine has a delicate copper hue and is stunningly beautiful. The nose is full of white peach and nectarine, with some tropical flower aromas, think frangipani or feijoa. Palate is all stone fruit, with peach and nectarine returning with layers of vanilla and star anise. Shows the power of a barrel fermented white, with the flavour profile unique to a white Pinot Noir.

Cases made: 107

Suggested retail: \$35.00 CDN

Cellaring potential: 5 - 10 years

CSPC code: 144612

TINHORN CREEK VINEYARDS

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