



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2014 INNOVATION SERIES *Kerner Orange*

GRAPE VARIETY: 100% Kerner
HARVEST DATE: October 1, 2014
BOTTLING DATE: May 2016
REGION: Okanagan Valley

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 26
Alcohol: 14.5%
Residual Sugar: <1.87g/L
PH: 3.86 TA: 4.95

VINEYARD: Tinhorn Creek
(Golden Mile Bench)
Aspect: East
Vine Orientation: North - South
Soil: Sandy gravel, granite
Vine Age: 20 years

2014 VINTAGE: Hot and dry summer, typical of the South Okanagan. At this time the Sub-DVA (Designated Viticulture Area) of the Golden Mile Bench had not been approved but we knew we were on to something special with this fruit from the outset. It was hand harvested early in the day to ensure it was nice and cool before arriving at the winery crush pad a few dozen meters away.

VINIFICATION: 1000kg of Golden Mile Bench Kerner was picked on October 1, crushed and destemmed and put into a small closed top fermenter. Allowed to ferment naturally and had the cap plunged once a day for 20 days. Pressed off at 2 Brix, and completed alcoholic fermentation and malolactic fermentation in new French oak barriques. Aged in oak for 18 months and racked only twice before hand bottling under cork (due to lack of 500ml screw top options). No fining agents, SO₂ or filtration.

TASTING NOTES: Nice clarity, and a beautiful orange hue. The nose is intriguing with that notably white skin ferment aroma or linalool and waxy notes. It then has beautiful over ripe Kerner aromas of dried mango and dried pineapple. A slight caramel and clove component reveals the 100% new French oak but it is certainly subtle. There are also yellow flowers and then a subtle baked sweetness of a pear tart or apple pie. Palate is powerful and dry. Originally a bit briny but immediately shows off tropical fruit, mandarin and marmalade. A mild spiciness that has a ginger note and then sultanas, apricots and fresh fig carry the big warm finish. Complex and unorthodox with a grippy but not bitter finish, think more Vin Jaune or Sherry when pairing with food or aperitivo.

Cases made: 74 (500ml bottles)

Suggested retail: \$30.00 CDN

Cellaring potential: 5 - 10 years

CSPC code: 144442

TINHORN CREEK VINEYARDS

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