

2006 Oldfield Series Merlot

Bottling date: June 11, 2008
Release Date: Oct. 1, 2009
Price: \$28

Sandra Oldfield carefully selected the fruit at harvest and blended this wine in the cellar to showcase the best of cool climate Merlot. Take a sip and find flavours that include blackberry, chocolate, tobacco, leather, pepper, cassis and vanilla. The blend is 93% Merlot, 6% Cabernet Franc, 1% Syrah and was aged for 18 months in new French and American Oak barrels. Enjoy this wine with hearty winter meals such as roasts, stew and grilled prime cuts of beef.

Events Calendar

For more information on these events please visit our website at www.tinhorn.com or call us at 1.888.484.6467

At the Winery:

- December 5-6 Christmas on the Golden Mile
- February 13 Red Wine & Chocolate
- April 1 Tickets on sale for the Tinhorn Creek Canadian Concert Series
- April 29 Sneak Peak Party - Crush Club Member Only
- May - Aug Tinhorn Creek Canadian Concert Series - Bands TBA

Other Events:

- January 16-24 Okanagan Winter Wine Festival (thewinefestivals.com)
- January 19 Taste BC 2010 (libertywinemERCHANTS.com)
- January 22-24..... Ice Magic Festival, Lake Louise (banfflakelouise.com)
- April 19-25 Playhouse Wine Festival (playhousewinefest.com)
- April 29 - May 9 Okanagan Spring Wine Festival (thewinefestival.com)

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TINHORN CREEK

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TINHORN *Tales*

TINHORN CREEK VINEYARDS NEWSLETTER

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Meet Our New Viticulturist - Andrew Moon

Andrew, his wife Rebecca, and their children Josh, Brody and Kaylah moved to Oliver from Victoria, Australia just in time for Canada Day. Andrew studied viticulture at the University of Melbourne and managed vineyard operations for both large and small producers for the last ten years. We had a chance to catch up with Andrew, now that harvest has wrapped up, to get a sense from him how his first few months have been since moving to Canada.

How was the 2009 season from your perspective?

After hearing that there were some really low temperatures (-27C) over the winter, I expected to see a lot of major vine damage. While there has been some pretty major damage down low in the valley, Tinhorn Creek came through amazingly. I was amazed that the flavours came in before the sugar level. I'm used to the sugar levels coming up before the flavours come. That was awesome to have the flavours come before sugars.

How do you like the Okanagan so far?

It's excellent. I've met lots of great people, the kids are loving school and my wife has even started curling! We're looking forward to seeing some snow.

What would you say is the biggest difference thus far between growing grapes in the Okanagan vs. Australia?

Temperature. Usually at harvest time we're battling 40-degree heat and get damage to the fruit and the vine. And then water availability. Usually that heat spike in Australia is combined with not having enough water to battle it. I'm looking forward to rationalizing



Meet Andrew Moon. Our new Viticulturist / Vineyard Manager.

how much we use compared to other viticultural areas.

What reaction did you get from your friends or colleagues when you told them you were moving to Canada to grow grapes?

First of all most of them said, "Can we come and stay?!" Australians see Canada as a holiday destination. Some of my vineyard manager/winemaker friends said, "Doesn't it just snow there?" The actual viticultural areas in Canada aren't really well known down south. There is a 'great white north' perception. The main things Australians see on TV about Canada are Whistler, Lake Louise, and ice trucks! I've talked to a couple of viticulturalists back home now and I'm just gloating about flavours coming in before sugars and the floral whites and the huge varietal characteristics here compared to some of the Australian

wines. And the obvious lack of oak in the winemaking. It's all good. So now they're jealous.

What improvements do you think you'll be able to make at Tinhorn Creek based on what you've seen so far?

The first one's irrigation. We've already made some adjustments to site selection for some of the varietals. I think I can drastically affect the labour put into the vineyard. I think Australia's been down the path of mechanization a long time before Canada was and that's due to the pressures in Australia of lack of labour. And I can see that there's going to be a lack of labour in this area as well. That's just the way it happens in these growing agricultural areas.

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Spotlight On... Zippy, Zoe, & Sadie

This past year we said goodbye to a few members of the Tinhorn family. Zippy, Zoe, and Sadie will be fondly remembered by Tinhorn staff and visitors.

Most people knew Zippy - the small black dog that hung out at the winery on the viewing decks and at the guesthouse suites. She always acted like she was cold (even in



the summer) so someone would take pity on her and let her inside or pet her. She was a resident tour guide as well. Any time that people walked up to the kiosk in our parking lot to go hiking into the hills she would lead the way up and back down so they never got lost.

Kenn & Sandra got Zoe from Olalla (near Keremeos) as a wedding present to each other in August 1995. On the drive home they tried to name her starting with names that start with "A" and had no idea what to call her by the time they drove up their driveway so they settled on Zoe. She looked like a little football and was obedient and by their sides for the next 14 years of their lives. She was the lead dog and all the other dogs looked to her to know what to do next.



Sadie was an SPCA dog that had parvo disease on the day Kenn & Sandra brought her home. She survived it and then one year later was hit by a car and had full reconstructive surgery on her hind quarters. She was held together with screws and twisted wires. They thought she would never survive but she went on to live with them for 13 more years. She was such a sweet dog and Melody called her "Sweetie" in the last year of her life.

2009 TransRockies Challenge

TransRockies 2009 came all too quickly & before I knew it I found myself awaiting the arrival of my race partner, Keith Nicoll of Northshore Athletics. Keith and I, along with 500 plus athletes from around the world, descended on Panorama Village, BC which would be our starting point on Sunday, August 9th.

The pre-race briefing was a little nerve wracking. Highlights included: the riding distance (520km), the elevation gains (approx. 15,000 vertical meters) and the wildlife we may encounter on the trail (bears, cougars, deer & moose...oh my!). I could tell right away that I was not going to get a lot of sleep that night!

Day 1: Keith and I toed the start line in bright new Team Tinhorn Crush Club kits, the white and pink already had us standing out in the crowd. After a quick lap of the village to warm our legs up it was straight up the ski mountain. We rolled into the finish line, in 7th place, at the K2 Ranch after 4 hours and 1200 meters in the first 10 km.

Day 2: An epic day dawned as we headed off to climb the Purcell Mountains. Over 2000 vertical meters of riding and hike-a-bike later, we reached the Nipika Resort, our base for the next two nights.

Day 3: We woke up to rain and by the time we started there was 2 inches of mud on all the trails. Little did we know that this would be the constant for the next 5 days of riding. A solid day of single track riding along the creeks and rivers of the valley put us in 6th place.

Day 4: This was the longest day of riding into the Rockies to Whiteswan Lake. We had

a great day riding with other teams from around the world.



Mark & Keith at the start of the TransRockies

Unfortunately for us it did not last for long as we headed back into the mud and rain for 107 km.

Day 7: Back to BC and the finish line in the mountain town of Fernie. I had a small trip over my handlebars at full speed with 35km to go in our day, but I picked myself up and refused to stop till we crossed the finish line. After a quick trip to the local x-ray (nothing broken), I was kicking back with a glass of Pinot Gris, toasting Keith and celebrating finishing the '09 TransRockies in 5th place in 40+ category.



Mark enjoying the '09 TransRockies Challenge

but a day later I was already planning our attempt at the 2010 race..... I guess you will have to wait for next year for that update.

By Mark Butschler, BC Sales Manager

Day 5: The day consisted of tons of great trails, fire road, ATV trails and rain. We rolled into the small coal town of Elkford. The whole town was out to cheer us in, even in the pouring rain. They closed the town pool for us to use and took our team kits home to wash.

Day 6: The day was a battle of rain and mud over The Continental Divide into Alberta but a touch of sun put a smile on the field's faces.

In looking back, this was the hardest thing I have ever competed in but also the most rewarding. I was rewarded with not just a medal and a shirt but much more in people I met, the laughs I shared, the trails I rode, and the memories. Yes, this edition will go down as the hardest TransRockies ever,

Canada's First Carbon Neutral Winery

We are proud to have made the announcement in late summer this year that we are the first winery in Canada to have achieved carbon neutrality. Early in the year, we learned that Ecotrust Canada had a program to help medium sized businesses in BC become more aware of their carbon footprint. This program is called Climate Smart and through a series of workshops we were able to accomplish three things. We measured our carbon emissions (that was NOT an easy task!), we devised a reduction plan for this year and future years and then we offset our remaining carbon footprint with the help of Vancouver based Offsetters.

The first step, measuring our carbon emissions, led us to inspect areas of our business such as our overall energy usage in all operations, travel to our main markets from Oliver, shipping our wine to the Lower Mainland and Alberta, running our tractors and forklifts, measuring what we send to our local landfill and even our yearly paper usage. We looked back at our previous years' mileage records, shipping invoices, hydro bills, garbage pick ups, tractor logs and various other documents to calculate that we roughly emitted 155 tonnes of CO2 equivalent last year. That was the scary part—seeing where we were.

The second part, devising reduction strategies, was the rewarding part of the program. Some reductions were quite simple like moving our offices to paperless faxes and setting our photocopier's default to two-sided copies. We have installed more efficient thermostats in our offices and are coming up with ways to mulch our filter pads to add back to our vineyards as compost rather than putting them in the

dumpster and sending them to the landfill. We are converting to biodiesel in our tractor fleet as well next year. Some of our plans are going to take a bit more capital and time. For example, we are looking at installing solar panels to cover our crush pad that would in turn help to heat the hot water needed in the winery.

Carbon neutrality is ultimately not what we have been striving for at Tinhorn Creek. Sustainability in all our operations, including how we take care of our land, is our real goal and we see the calculation of our footprint as just one piece of that puzzle. Some reductions we hope to enact will save us very little with respect to our carbon emissions, but will benefit us greatly in other areas. For example, we are committed to converting our 100-acre Diamondback Vineyard to drip irrigation in the next four years. We will certainly see a decrease (albeit small) in the energy it will take to turn our irrigation pumps on less, but the larger goal is to use much less water that will no doubt be a restricted resource in the future.

We know we will never reach our goal of becoming fully sustainable because it is a moving target. Tinhorn Creek's operations are not frozen in time and neither is the calculation of last year's carbon footprint. We plan to measure our business every year with a sustainability yardstick, the same way we look at our financial budget. If we've made goals we will ask, did we achieve them and if not, why? We also plan to let all of you know how we are doing in meeting our goals on our website (tinhorn.com) so stay tuned...

Continued... Andrew Moon

What would you say your assessment of Tinhorn Creek's vineyard locations are?

Very good. I like Diamondback with the sandy profile over there, great water control, great aspect, gets a lot of sunlight, the ripening potential is huge. Not too frost prone where it is, so that's pretty good compared to some of the site selections of the area I've seen. And then on the winery side – awesome potential for whites. You've shown that for your Gewurztraminer, winning medals and awards. And Chardonnay has highly varietal characteristics getting displayed which I don't usually see. I'm actually seeing expression of the fruit over here so that's just awesome. Great sites. Huge potential.

Beef Bourguignon

Ingredients

- 2 lbs lean stew beef
- 1 cup Pinot Noir
- 4 sprigs fresh parsley
- 1 sprig fresh thyme
- 1 bay leaf
- 4 tbsps butter
- 1 onion, sliced
- 1 tbsp all-purpose flour
- 1/4 cup beef broth
- salt & pepper to taste
- 2 tbsps butter
- 4 oz bacon, chopped
- 12 small onions
- 4 oz button mushrooms, sliced

Directions

1. In a medium bowl, combine beef, wine, parsley, thyme and bay leaf. Let marinate for 3 hours.
2. Remove beef; strain and reserve marinade. Heat 4 tablespoons butter in a large heavy saucepan over medium high heat. Saute the sliced onion until tender. Stir in beef, and cook until evenly brown. Remove beef and onion; set aside. Add flour to pan, and cook, stirring, until brown. Slowly stir in beef broth, then the reserved marinade. Return the beef mixture to the pan. Cover, and simmer for 3 hours.
3. Heat 2 tablespoons butter in a medium skillet over medium high heat, Stir in the bacon and small onions, and saute until onions are tender. Add mushrooms, and continue cooking until mushrooms are golden brown. Serve on top of beef.

Enjoy with Tinhorn Creek
Pinot Noir

www.allrecipes.com