

2009 Oldfield Series 2Bench White

Bottling Date: March 9/10
Release Date: June 1/10
Price: \$23

This wonderful wine is blended in the vineyard; the grapes are selected in the vineyard to make up the blend. Depending on the growing conditions each year, the percentages of each grape varietal that goes into the wine will be different. The 2009 vintage blend is: Chardonnay 44%, Sauvignon Blanc 26%, Semillon 17%, Viognier 12%, Muscat 1%. Breathe in the lush tropical fruit aromas and taste the citrus, pear and melons. Enjoy a glass on it's own or pair with fresh seafood dishes.

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:

April 1 Tickets on sale for the Tinhorn Creek Canadian Concert Series
April 29 Sneak Peek Party - Crush Club Members Only
May 22 Concert - Jack de Keyzer
June 26 Concert - The Dudes
July 24 Concert - Wide Mouth Mason
August 28 Concert - Dustin Bentall

Other Events:

April 19-25 Playhouse Wine Festival (playhousewinefest.com)
April 29 - May 9 Okanagan Spring Wine Festival (thewinefestivals.com)
May 25 Kelowna Crush Club Event - Location TBD
May 27 Vancouver Crush Club Event - Location TBD
June 17 Edmonton Crush Club Event - Location TBD

Please help us reduce our paper usage by switching to our eNewsletter. Please contact us at 1.888.484.6467 or winery@tinhorn.com to switch to our eNewsletter.



TINHORN CREEK

NATURALLY SOUTH OKANAGAN

P.O. BOX 2010 OLIVER, BC CANADA
VOH 1T0

TOLL FREE: 1-888-484-6467

E-MAIL: winery@tinhorn.com

www.tinhorn.com



TINHORN *Tales*

TINHORN CREEK VINEYARDS NEWSLETTER

Volume 15 • Issue 1 • April 2010

The Balancing Act

The best wines are procured from a vineyard which has achieved the ‘balancing act’; by this we mean that the vines are farmed in such a way as to require very little input to produce top quality fruit. To meet or exceed quality parameters set by the Winemaker, Vineyard Managers are limited to the factors that influence grape quality outside the realms of Mother Nature. Some of these factors or tools might include trellis design, canopy management and irrigation practices.

Tinhorn Creek wines are known for their consistent quality. This is a direct result of good winemaking, low vineyard variability and good vine balance. When vineyard blocks can not achieve this balance due to high variability, this triggers a mechanism to change.

A block of Merlot just above Kenn and Sandra’s house, planted in 1989, had started to become a little inconsistent in yield, mainly due to age. With a proper inspection and review it was decided to re-new this section of the Tinhorn Creek Vineyard.

As Christmas approached, some of the Tinhorn Creek vineyard staff began removing the old and twisted vines from the block and started the change. Once the vines were removed and chipped for our mulching program, the trellis was also removed. All of the wire will be recycled through the Oliver transfer



The 4.5 acres of our Tinhorn Creek Vineyard after being ripped.

station as will the old vineyard posts.

The ground was ‘ripped’ in order to plant in May, which involved a D7 bulldozer and a set of three foot tines. The bulldozer ripped up the rocky compacted earth, (this was quite a sight!) and left some really big rocks and soil that will be much more workable for the establishment process. The big rocks were removed and the ground was leveled, and is now ready for the block to be surveyed.

Once the irrigation system and trellis is installed, vines will be planted in the spring and may bear fruit by the 2013 vintage. Once planting is completed a cover crop between the rows will be planted, most likely a blend of native grasses.

A number of opportunities arose from this vine pull out. Factors like closer row spacing, different trellis height, and changing the irrigation delivery will all lead to a higher grape quality and in the end a higher quality wine. The change from overhead irrigation to drip irrigation in this block will begin a total overhaul of Tinhorn Creek’s irrigation system, which should be fully converted to drip in the next few years reducing the vineyards water consumption by at least 70 percent.

So take a look next time you visit the winery and you may see a ‘balancing act’ in progress.

Important Tinhorn Tales Information

With our push towards becoming more sustainable, one of the areas we have been looking at is our paper usage and ways to reduce it.

A large portion of our paper usage is our newsletter - we send out over 5000 copies three times a year. As a result we have introduced an eNewsletter in order to help reduce paper usage.

Last year we started asking people to switch to the eNewsletter and received a number of requests to do so. Due to the number of requests we received we have decided to go one step further and phase out the mailed version of the newsletter. This will be a gradual transition over the next year with the May 2011 newsletter going out by email only.

We would like to thank everyone who has supported our newsletter over the past 15 years.

Call (888.484.6467) or email us (winery@tinhorn.com) to switch to our eNewsletter.

Welcome to the Club, Yvonne!

Recently we welcomed Yvonne Ouwkerk to the Tinhorn Creek team as our new Crush Club Coordinator. Yvonne is passionate about guest services and a self-proclaimed wine lover. Yvonne began her hospitality career as a server while going to university. Her management career began at the Hart House Restaurant in Burnaby where she worked first as a server, then as the event coordinator and finally as the manager. She then took the fabulous opportunity to live and work in one of the most beautiful spots in Canada and went to Tofino and the Wickaninnish Inn where she worked as the restaurant manager and accounting manager - although not at the same time! She moved to the South Okanagan in 2007 to become the restaurant manager at the Burrowing Owl Restaurant - fulfilling a life-long dream of living in wine country and working at a winery. She loves living in the middle of the BC wine industry and enjoys taking visiting friends and family on local wine tours.

Yvonne is excited about the upcoming year and the exclusive Crush Club events planned for our members. We will be hosting events in three cities this year - Kelowna on May 25th, Vancouver on May 27th, and Edmonton on June 17th. This year's



events will feature a component tasting of our Oldfield Series 2Bench Red, which will be released this fall. These events will have limited seating available, so please be sure to sign-up as soon as you receive your Crush Club notice. As well, we will be hosting two events at the winery. The Sneak Peek Party on April 29th will give members the opportunity to taste our new white wines as well as pick up their club white wine. On October 2nd Crush Club members are invited to our annual Pick Up Party where our newly released red wines will be available for tasting and members can pick up their club red wine. You can sign up for these events by contacting Yvonne at crushclub@tinhorn.com or toll free at 1.888.484.6467.

Canadian Concert Series

Saturday, May 22nd - Jack de Keyzer
Saturday, July 24th - Wide Mouth Mason

Saturday, June 26th - The Dudes
Saturday, August 28th - Dustin Bentall

Tickets are \$35 per concert or a Season's Pass* is \$100 (4 concerts).

* Limited number of Season's Passes available.

Tickets go on sale from the winery on April 1st at 10am- 1.888.484.6467

A Look Back at Sustainability

It is that time of the year when our fiscal year ends and we look back at how we have fared with respect to our sustainability goals set out last year. We believe there are many legs to the Tinhorn Creek sustainability chair. They include carbon emissions, water usage, relationship with conservation partners, sourcing local and one thing that many people never think of—the overall health of our business.

Since we now measure our yearly emissions our carbon footprint is the easiest to measure. When we became Canada's first carbon neutral winery with the help of Climate Smart, we were able to measure our green house gas emissions and put in place some reduction strategies for this winter and spring. Examples already put into place include the use of bio diesel in all our tractors and farm trucks, recycling of all packaging materials, composting of materials that would normally end up in landfill such as our wine filter pads, and a lights off policy for areas we are not working in. We have seen a leveling off of our Green House Gas emissions thus far from last year, but we will see more as these reductions are in place for one complete year.

We are starting to reduce our usage of water this spring as well. In the vineyard, we are installing drip irrigation for our new Gewurztraminer planting on the Tinhorn Creek Vineyard and a new drip system in our Diamondback Vineyard. We should see our utility usage for pumping water go down, but more importantly, we will use less water. In the cellar we have begun to use a high-pressure tank cleaner, which will cut down the water we use for cleaning our tanks, and combined with recycling our waste water for other on-site uses, our water usage will decrease. As for the relationship with our local conservation partners, that has never

been stronger. The Land Conservancy of British Columbia is renewing their 5-year Stewardship Agreement with us where we agree to preserve, protect, enhance and restore the designated acres of natural habitat found on our property.

One of our biggest sustainability initiatives was to source our raw materials locally. Being 100% estate grown grapes is a good start. Packaging materials such as glass bottles, though, is a different story. So much bottle glass is now coming from Asia and Europe at a 20-30% cost savings that it is getting difficult to source from North America. Currently 85% of the glass we use comes from St. Gobain in Seattle with the balance coming from Europe. By the end of summer 2010, 100% of our glass will come from North America. Additionally, this year we purchased the St.Gobain "Eco" bottle made from lighter weight glass. The Eco bottles use less raw materials and energy to make, and this year we will need one less truck to deliver our glass since more lightweight bottles can fit in each truckload.

Lastly, we have to be in business in order to remain sustainable. We have certainly seen changes in the industry during the recent economic slowdown, but Tinhorn Creek rode through that storm remarkably strong. We have always had a good following for our wines, our prices have been fair and as a result our business has held steady in the past year. We have an amazing group of employees that work here year round and future prospects for our winery sustaining the business we have built up look very rosy.

Please feel free to check in on our website (www.tinhorn.com) in the next few months for updates to how we are doing with our sustainability goals for 2010.

Crab Salad

INGREDIENTS

1 c	rice vinegar
¼ c + 1 T	sugar
2	garlic cloves
2	red chilies, minced
3	carrots, julienned
¼ c	fresh lime juice
¼ c	orange juice
1	shallot, minced
2 T	Asian fish sauce
½ t	Asian hot sauce (opt)
1/3 c	water
2 large	mangoes, julienned
2	cucumber, julienned
12 oz	watercress
½ c	basil leaves, shredded
1/3 c	mint, chopped
¼ c	cilantro, chopped
1 lb	jumbo lump crab
3	scallions

DIRECTIONS

1. In a medium bowl, combine vinegar with ¼ c sugar and half the garlic and chilies. Add carrots and let stand at room temp for 1 hour.
2. Dressing: Combine lime and orange juices, shallots, fish sauce, hot sauce, and water. Stir in remaining garlic, chilies, and 1 T sugar.
3. In a very large bowl, combine the green mango, cucumbers, watercress, basil, mint and cilantro. Drain the carrots, shaking off the excess liquid, and add them to the bowl. Add the dressing and toss well. Transfer the salad to plates and mound the crab on top. Garnish with the scallions and serve.

Serve with the Oldfield Series 2Bench White