

Cabernet Franc 2007

Founded on rich farm land in 1993, Tinhorn Creek overlooks a lush landscape and the old gold mining creek that is the winery's namesake. The winery's 150 acre vineyards: "Diamondback" on the Black Sage Bench, and "Tinhorn Creek" on the Golden Mile Bench, provide winemaker Sandra Oldfield with the fruit to craft superb wines that truly represent the place they are grown.



Winemaking

Once the Cabernet Franc grapes were crushed they were cold soaked on their skins for three days before the yeast was added. After fermentation finished the wine was placed in a combination of two to four year old American oak barrels. Once in barrels it was racked twice over the next 13 months, then blended before bottling at the beginning March 2009.

Tasting Notes

In its native Bordeaux, Cabernet Franc has always been cast as a poor cousin, neither as concentrated as cabernet sauvignon nor as elegant as merlot. But here in the South Okanagan, Cabernet Franc is often the star, combining intense herbal aromas with rich plum and berry fruit flavours. Our 2007 is the most delicious cabernet franc we have ever made. We think you'll enjoy it just as much as we do.

Food Pairings

This is a very easy-going adaptable wine, perfect for summer barbecues. Grilled sausages, pork chops, BBQ chicken and burgers are natural partners. In the winter it is the classic 'comfort wine'. Think lasagne, chili, or mac and cheese... and of course the hockey game.



TINHORN CREEK

NATURALLY SOUTH OKANAGAN

Technical Info

Case Produced: 6,444
Date Bottled: March 2009
Release Date: August 1st, 2009
Price: \$17.99

Alcohol: 14.6%
Residual Sugar: <2.0 g/L
TA: 6.08 g/L
pH: 3.62
Brix: 24

CSPC +530717

Contact Info

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Reviews

89 points

“This new release from Tinhorn Creek shows why cabernet franc is such a great fit in the Okanagan Valley. Even better than the 2006, the 2007 offers authentic scents of plummy fruit and cedary graphite. Concentrated berried fruit, layers of Okanagan sagebrush, medium tannins and well-handled oak, along with a silky texture and mouth-swelling ripeness, make for great drinking now and staying power for a few more years.”

- DJ Kearney, Wine Access, 2009

Pick of the Week - October 16, 2009

“At its price, Tinhorn Creek Cabernet Franc 2007 (\$17.99 through www.tinhorn.com) isn't just a terrific cab franc, but a great buy too. Full-bodied and seductively creamy, this fine B.C. red from winemaker Sandra Oldfield shows plum, dark chocolate, tobacco, vanilla and cedar notes. It also has a nice undercurrent of spice.”

- Beppi Crosariol, The Globe & Mail, October 16, 2009



Awards

SILVER Pacific Rim International Wine Competition, 2010

SILVER Taster's Guild International Wine Judging, 2010

SILVER International Eastern Wine Competition, 2010

SILVER NorthWest Wine Summit, 2010

BRONZE Intervin Wine Competition, 2009

BRONZE World Value Wine Competition, BTI, 2009

BRONZE West Coast Wine Competition, 2010



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