



Merlot 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

As with previous vintages the 2007 Merlot was harvested, crushed, and fermented in separate lots before moving into a combination of one to four year old American Oak barrels. After spending 12 months oak aging the different lots were blended together in stainless steel tanks before being bottled. Approximately six months of bottle aging before release ensures that this wine is ready to drink upon release.

Tasting Notes

Merlot loves the South Okanagan, consistently producing fresh, juicy wines packed with ripe black cherry flavours. Our 2007 is a classic example, with aromas of flowers and wild berries adding complexity. Aging for 12 months in barrel produces the kind of bright, smooth, balanced merlot we love to drink.

Food Pairings

Try this wine with roast chicken, lamb chops, or pasta with ragu or arrabbiata sauce. Or enjoy it with aged Cheddar, Gouda, or Reggiano cheese.

Technical Info

Case Produced: 10,442
Date Bottled: May 2009
Release Date: Fall 2009
Price: \$18.99

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

CSPC +530725

Contact Info

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TINHORN CREEK

NATURALLY SOUTH OKANAGAN



Merlot 2007

Reviews

88 points

“A juicy, generous, supple Merlot with full-bodied notes of raspberries, mocha and vanilla spice. Closed with a screwcap. Food matches: beef, game in rich sauces, pastas with spicy red sauces, heavier fish dishes, salmon, halibut.”

- Natalie MacLean, NatalieMacLean.com, November 2009

88 points

“This 2007 Merlot has aromas of smoked plums, cherries and saddle leather with undertones of spiced cocoa. It is medium-bodied with a soft palate and powdery tannins. Expect flavours of cherries, roasted coffee beans and mocha with spice flavours lingering on the finish.”

- Daenna Van Mulligan, The Wine Diva, October 2009

Awards

- GOLD NorthWest Wine Summit, 2010
- SILVER San Francisco International Wine Competition, 2010
- SILVER Intervin Wine Competition, 2009
- SILVER International Eastern Wine Competition, 2010
- SILVER Okanagan Fall Wine Festival Wine Competition, 2009
- FINALIST Okanagan Spring Wine Festival, Best of Varietal, 2010
- SILVER New World Wine Competition, 2010
- SILVER Pacific Rim International Wine Competition, 2010
- SILVER Taster's Guild International Wine Judging, 2010
- BRONZE West Coast Wine Competition, 2010

