

Chardonnay 2009

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

Only 23% of the 2009 Chardonnay spent 2 months in new French oak and was stirred twice weekly. This allowed part of the Chardonnay to have contact with the lees and develop a silky mouth feel. The remainder of the Chardonnay was aged in stainless steel tanks to develop fruit characteristics. After 2 months they were blended together before bottling in March 2010.

Tasting Notes

There is something special about Chardonnay grown in the South Okanagan: its buttery richness is beautifully counterbalanced by crisp, juicy green apple acidity. The 2009 Chardonnay is fresh and fragrant with aromas and flavours of citrus, pear, apple and butterscotch as well as some herbal notes.

Food Pairings

Classic Chardonnay pairings include Dungeness crab, grilled halibut, Rotisserie chicken and roast turkey. The fresh natural acidity of this super food-friendly wine makes it an obvious choice for shellfish, especially oysters.



TINHORN CREEK

NATURALLY SOUTH OKANAGAN

Technical Info

Case Produced: 2,420
Date Harvested: Sept 23-29, 2009
Date Bottled: March 25, 2010
Release Date: July 1st, 2010
Price: \$16.99

Alcohol: 14.3%
Residual Sugar: <2.0 g/L
TA: 6.68 g/L
pH: 3.45
Brix: 23.3

CSPC +530691

Contact Info

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Reviews



90 points

“... a lovely, fruit-forward Chardonnay bursting with citrus, guava and apple flavours. The oak is nicely in the background, barely perceptible but doing its job in adding complexity. As well, the time on lees give the wine a full texture. In a word, this is a delicious wine. If you have not had a good Chardonnay in a while and are leaning to “anything but”, this will bring you back to Mother Church.”

- John Schriener, PlanitBC, June 2010

4.5/5 Stars

“Perhaps the best Tinhorn Creek Chardonnay ever. A quarter of the Chardonnay spent 2 months in new French oak in contact with the lees; the remainder was aged in stainless steel. The fragrant nose expresses essences of pineapple, peach, melon, green apple, creamy vanilla and toasted marshmallow. Rich, refined palate features juicy melon, pear and peach with a note of minerality and a lingering finish balancing creamy vanilla and crisp Granny Smith apple. Perfect with roast chicken or turkey.”

- John Schriener, PlanitBC, June 2010

89 points

“Nicely balanced Chardonnay with fresh green apple and lime zest aromas. Judicious use of oak weaves its lightly smoky way through this voluptuous wine. Food matches: dungeness crab, grilled halibut, oysters, rotisserie chicken, roast turkey.”

- Natalie MacLean, NatalieMacLean.com, July 2010

Awards

BRONZE San Francisco International Wine Competition, 2010

