



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2013 Pinot Noir

**GRAPE VARIETY:** 100% Pinot Noir  
**HARVEST DATE:** October 2013  
**BOTTLING DATE:** May 2015  
**REGION:** Okanagan Valley

**VINEYARD:** Diamondback Vineyard  
(Black Sage Bench)  
Aspect: South - West  
Vine Orientation: North - South  
Soil: Sand  
Vine Age: 17 years

**TECHNICAL ANALYSIS**  
Winemaker: Sandra Oldfield  
Viticulturist: Andrew Moon  
Brix at Harvest: 23.2  
Alcohol: 13.5%  
Residual Sugar: <2.0g/L  
PH: 3.74 TA: 6.5

**VINEYARD:** Tinhorn Creek  
(Golden Mile Bench)  
Aspect: East  
Vine Orientation: North - South  
Soil: Sandy gravel  
Vine Age: 24 years

**2013 VINTAGE:** Another beautiful, warm, dry summer followed by a cool autumn meant another great growing season for Pinot Noir. There was almost zero disease or pest pressure on the vineyard and the grapes were allowed to hang until achieving optimal ripeness in early October. The vineyard required some shoot thinning in the spring to control the yield and we opened the canopy early with leaf pulling on the eastern facing (morning sun) side of the blocks. Some minor green harvesting was completed at the start of veraison to ensure even ripening at picking time.

**VINIFICATION:** The grapes were destemmed and crushed before cold settling on skins for three days. The wine was inoculated and slowly allowed to warm naturally. Temperature was maintained with a combination of punch downs and pump-overs to optimize colour extraction without forcing out too much tannin. The wines were then pressed to older barrels prior to completing primary fermentation to mitigate tannin extraction in the alcohol phase, then kept on lees and topped regularly over 18 months before being bottled. The wine was then aged in bottle for at a year to allow proper bottle conditioning to occur and bring out the true complexities of this great variety.

**TASTING NOTES:** Dark in colour with a deep red/purple hue. Showing aromas of black cherries and dried herbs, this wine expresses great intensity and shows the warmth of the vintage. With a round mid-palate showing layers of fruit and spice, it has an interesting black tea edge and some bitter orange (chinotto) in the finish. A very stylish and complex wine with great age ability.

**Cases made:** 2541

**Cellaring potential:** 3 - 5 years

**Suggested retail:** \$21.49 CDN

TINHORN CREEK VINEYARDS

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