



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2015 Merlot

**GRAPE VARIETY:** 100% Merlot  
**HARVEST DATE:** Sept. 9 - Oct. 1, 2015  
**BOTTLING DATE:** May 2016  
**REGION:** Okanagan Valley

**TECHNICAL ANALYSIS**  
Winemaker: Andrew Windsor  
Viticulturist: Andrew Moon  
Brix at Harvest: 23.6 - 27.0  
Alcohol: 14%  
Residual Sugar: <2.0g/L  
PH: 3.97 TA: 5.55

**VINEYARD:** Diamondback Vineyard  
(Black Sage Bench)  
Aspect: East  
Vine Orientation: North - South  
Soil: Alluvial Sandy Loam  
Vine Age: 22 years

**2015 VINTAGE:** It was another hot vintage in 2015 with a record early harvest at Tinhorn Creek. We had budburst a month earlier than average and that led to a lot of work in the vineyard in the spring to keep up with the rapid growth of the vines. The vines were enjoying the heat as we cycled through flowering, berry formation and veraison at record pace. We had almost all of our Merlot picked before October, with one last block picked on the first. By far the earliest we've had all our Merlot harvested, and before any over ripe flavours could develop.

**VINIFICATION:** We machine harvest our Merlot on the Black Sage bench in the early hours of the morning to ensure it arrives at the winery nice and cold. The grapes are then destemmed and partially crushed, leaving some whole berries and pumped to stainless steel tanks for fermentation. By the 2015 harvest we had moved to a predominantly natural yeast program. These fermentations much less vigorous, leading to a long, slow (6-8 weeks long) gentle extraction of colour, tannin and flavour. The wines are then pressed and racked to a mix of French, American and Hungarian oak barrels, for malo-lactic fermentation and aging. Maturation ranges from 14-18 months depending on how the wines are tasting, before being racked to tank, blended and finally bottled.

**TASTING NOTES:** Opaque dark purplish red hue. Nose is rich with chocolate covered cherries, blueberries, leather and vanilla bean. Palate is dense with lots of fresh fruit, sweet oak that builds up the tannins and gives the wine great texture. Smooth and powerful.

**Cases made:** 3928

**Suggested retail:** \$21.99 CDN

**Cellaring potential:** 10 - 15 years

**CSPC code:** 530725

TINHORN CREEK VINEYARDS

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