



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2016 THE CREEK

### GRAPE VARIETY:

50% Cabernet Sauvignon, 30% Cabernet Franc  
20% Merlot

**HARVEST DATE:** October 18-23, 2016

**BOTTLING DATE:** April 2019

**REGION:** Okanagan Valley

### TECHNICAL ANALYSIS

Winemaker: Andrew Windsor

Viticulturist: Andrew Moon

Brix at Harvest: 23.9-24.7

Alcohol: 14.0%

Residual Sugar: 0.3g/L

PH: 3.85 TA: 6.45g/L

**VINEYARD:** Diamondback Vineyard

(Black Sage Bench)

Aspect: East

Vine Orientation: North – South

Soil: Alluvial Sandy Loam, Silica

Vine Age: 22 Years

**2016 VINTAGE:** A record early bud break had us thinking that we were in for another hot ripe year as in 2015, but a cool June and July slowed the growing season significantly. We were on track for a great vintage until the first full moon in October treated us to an unexpected frost forcing us into a rush of picking on the 13th and 14th. It's times like this that I'm glad I am a winemaker and not a Viticulturist. Andrew Moon worked continuously for three days, and there were more challenges to follow. The frost was soon followed by rain making the remaining blocks in the vineyard hard to get to. It was almost ten days later that we had a stretch of dry weather to bring in the remainder of the harvest. Bordeaux varieties are hearty, and this 70% Cabernet dominant blend showed no signs of the challenging harvest, as the grapes arrived at the winery in near perfect condition.

**VINIFICATION:** The fruit from this wine predominantly comes from the highest elevation site on our Black Sage Bench Diamondback vineyard where the berries tend to be smaller and lower yields are natural. The grapes are destemmed and partially crushed, leaving some whole berries and pumped to stainless steel tanks for fermentation which we then allow to ferment naturally with no additives. These fermentations are 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 40% new French and Hungarian oak barrels for malolactic fermentation and ageing. The wines were racked to tank for blending in spring 2017 and then returned to barrel for a further eight months, for a total of 24 months of barrel ageing.

**TASTING NOTES:** Great colour and depth. Deep and dark showing only the slightest hint of maturation. The nose is lifted and pretty. I always love a wine that you can smell from the glass with one's arm fully extended. Plum, blackberry and the hallmark blueberry jam upfront. Hints of vanilla, clove, allspice and chocolate. The palate is bright with the freshness of dark fruits, but then its intensity picks up, with a dense dark chocolate, dark cherry core. There is an initial elegance to the wine before it picks up momentum with the richness of fine tannins in the finish.

**Cases made:** 1735 (6 x 750ml) / 42 (6 x 1500ml)

**Cellaring potential:** 15 - 20 years

**Suggested retail:** \$55.00 CDN (750ml) / \$120.00 CDN (1500ml)

**UPC code:** 6 24802 98132 1 (750ml) / 6 24802 98232 8 (1500ml)

TINHORN CREEK VINEYARDS

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