



TINHORN CREEK

NATURALLY SOUTH OKANAGAN

Oldfield Series 2Bench White 2012



VARIETY

53% Chardonnay, 21% Sauvignon Blanc,
17% Semillon, 6% Viognier, 3% Muscat

REGION

Oliver, BC (Okanagan Valley)

VINEYARD

Chardonnay, Semillon: Diamondback
Vineyard (Black Sage)

Sauvignon Blanc, Viognier, Muscat Ottonel:
Tinhorn Creek Vineyard (Golden Mile)

Aspect:

Chardonnay, Semillon: South West
Sauvignon Blanc, Viognier, Muscat: East

Vine Orientation: South-West, South-East

Soil: Diamondback Vineyard (Sand)
Tinhorn Creek (Sandy gravel)

Vine Age: *Chardonnay:* 16 years
Sauvignon Blanc, Semillon, Viognier, Muscat
Ottonel: 8 years

VINTAGE 2012

Picking Date: October 11, 2012

Growing Conditions: Warm growing
season, cool fall. Low rainfall

Vineyard Operations: Early shoot thinning.
Green Bunch removal.

VINIFICATION

The Sauvignon Blanc & Muscat were
co-fermented as well as the Semillon
& Viognier. The Chardonnay was kept
separate until blending. All varieties
were cold fermented in stainless steel
tanks. No malolactic fermentation.

CELLARING

Drink within 2-3 years.

TECHNICAL ANALYSIS

Viticulturist: Andrew Moon

Winemaker: Sandra Oldfield

Bottled: March 2013

Brix at Harvest: ~23.4

Alcohol: 13.9%

Residual Sugar: <2.0 g/L

Titrateable Acidity: 6.08 g/L

pH: 3.62

PRODUCT INFO

Retail Price: \$22.99

Production: 1165 cases

CSPC: +307157

Release Date: July 1, 2013

Availability:

BC: Winery, VQA, Private Wine
Shops, Restaurants

AB: Private Wine Shops,
Restaurants



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Awards

SILVER - Wine Align Canadian Wine Awards, 2013

Accolades

91 points - John Schriener

The result is intriguing – a wine that begins with appealing and subtle aroma of citrus and spice, continuing to flavours of apple, pears and melon. The wine has a rich weight on the palate, along with a dry finish.

90 points - The Wine Diva

Another divinely fragrant 2Bench White vintage from Tinhorn Creek. This vintage is a blend of 53% Chardonnay, 21% Sauvignon Blanc, 17% Semillon, 6% Viognier and 3% Muscat. It leaps out of the glass with lychee, peach and ginger jam, melon and grapefruit with a whiff of rose scented cold cream. It has a lovely texture and an appealing weight with wonderful concentration. Spicy and juicy and quite potent with a spicy grapefruit peel flavoured finish.

90 points - Rick Van Sickle

An interesting blend... that shows fresh apple, citrus, gooseberry and melon fruits on the nose. It's made in a fresh and lively style with layers of pear, apple and citrus on the palate with just a hint of mineral and spice. It's beautifully balanced and perked up by racy acidity. Great job here.

90 points - Icon Wines

A truly delicious, summer-sipper with both rich orchard fruit and tangy citrus characters on the complex and long palate. Preceded by an equally complex and expressive nose of apple, pear, kiwi, gooseberry and flower aromas. This blend... sits beautifully on your palate with generous mineral and spice notes accompanying the fruit profile. The lengthy, balanced finish speaks to its quality and care taken during the blending process to deliver a fun and enticing white wine.

88 points - Anthony Gismondi

The Tinhorn Creek 2Bench White 2011 mixes 53 percent chardonnay with 21 sauvignon blanc, 17 sémillon, 6 viognier and 3 muscat. Some are co-fermented to better integrate the fruit. Look for a balanced mix of aromatic (tropical) aromas with fresh acidity. Decidedly dry on attack with citrus rind, melon and green apple notes. Try this with a stir-fry or pot stickers.



Tinhorn Creek Vineyards | Naturally South Okanagan
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