



TINHORN CREEK

NATURALLY SOUTH OKANAGAN

Chardonnay 2013



PRODUCT INFO

Retail Price: \$18.99

Production: 1568 cases

CSPC: +530691

Release Date: July 1/13

Availability:

BC: Winery,
Private Wine Shops,
Restaurants

AB: Private Wine Shops,
Restaurants

VARIETY

100% Chardonnay

REGION

Oliver, BC (Okanagan Valley)

VINEYARD

Diamondback Vineyard (Black Sage)
Tinhorn Creek Vineyard (Golden Mile)

Aspect: South-West

Vine Orientation: North-South

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

Vine Age: 17 years

VINTAGE 2013

Picking Date: October 2-3, 2012

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

Vineyard Operations: Early shoot thinning, Green bunch removal.

VINIFICATION

15% of this wine was fermented in new French Oak barrels for 2 months. Afterwards that 15% was transferred to stainless steel barrels and lees stirred twice a week. The remaining portion was cold fermented in stainless tanks. 100% went through malolactic fermentation.

CELLARING

Drink within 2-3 years.

TECHNICAL ANALYSIS

Viticulturist: Andrew Moon

Winemaker: Sandra Oldfield

Bottled: March 2014

Brix at Harvest: 22.1

Alcohol: 13.9%

Residual Sugar: <2.0 g/L

Titrateable Acidity: 6.23 g/L

pH: 3.54

Tinhorn Creek Vineyards | Naturally South Okanagan
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