



TINHORN CREEK

NATURALLY SOUTH OKANAGAN

2013 Merlot

GRAPE VARIETY

100% Merlot

HARVEST DATE: October 12 - October 29

BOTTLING DATE: May 2015

REGION

Okanagan Valley

VINEYARD

Diamondback Vineyard (Black Sage)

Aspect: South - West

Vine Orientation - North - South

Soil: Sand

Vine Age: 17 years

VINTAGE 2013

Another beautiful warm dry summer in the South Okanagan leading to a cool long autumn. Another perfect growing season for Merlot with almost zero disease or pest pressure the grapes were allowed to hang until optimal ripeness was achieved throughout October. The work was done in the spring with moderate shoot thinning and then left to Mother Nature to do the rest.

VINIFICATION

Machine harvested fruit arrives at the winery early in the day to ensure it stays cool for a short cold maceration of 2 -3 days. It is inoculated with selective yeast and then allowed to warm up to 28C during primary (alcoholic) fermentation with regular pumpovers to extract maximum flavour and colour. The wine is then barreled down at 4°Bx (11% Alcohol) to 30% new French and American oak barrels to complete fermentation. It then ages in oak as it goes through MLF and matures for a total of 18 months before being racked to tank and then bottled.

TASTING NOTES

Nice ruby red colour fills the glass. The nose has a baked plum/xmas pudding up front and then leads to cola berry and milk chocolate notes. The pallet is full of dried fig, blueberry and vanilla from the new oak influence. The pallet is med-full bodied with a long fruit driven finish with black cherries and supple tannins.

Cases Made: 9136

Cellaring Potential: 3- 5 years

TECHNICAL ANALYSIS

Winemaker: Sandra Oldfield

Viticulturist: Andrew Moon

Brix at Harvest: 23.6

Alcohol: 14.0

Residual Sugar: >2.0 g/L

Titrateable Acidity: 5.55 g/L

pH: 3.78



TINHORN CREEK VINEYARDS | Naturally South Okanagan
537 Tinhorn Creek Road, Oliver, British Columbia V0H 1T0
888 484 6467 | winery@tinhorn.com | @TinhornCreek