



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2013 *Oldfield Series* Pinot Noir

GRAPE VARIETY: 100% Pinot Noir
HARVEST DATE: October 2013
BOTTLING DATE: May 2015
REGION: Okanagan Valley

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 24.0
Alcohol: 14%
Residual Sugar: <3.0g/L
PH: 3.84 TA: 5.70

VINEYARD: Diamondback Vineyard
(Black Sage Bench)
Aspect: South - West
Vine Orientation: North - South
Soil: Sand
Vine Age: 17 years

VINEYARD: Tinhorn Creek
(Golden Mile Bench)
Aspect: East
Vine Orientation: North - South
Soil: Sandy gravel
Vine Age: 24 years

2013 VINTAGE: A beautiful, warm, dry summer followed by a cool autumn meant another great growing season for Pinot Noir. There was almost zero disease or pest pressure on the vineyard and the grapes were allowed to hang until achieving optimal ripeness in early October. The vineyard required some shoot thinning in the spring to control the yield and we opened the canopy early with leaf pulling on the eastern facing (morning sun) side of the blocks. Some minor green harvesting was completed at the start of veraison to ensure even ripening at picking time.

VINIFICATION: The grapes were destemmed and crushed into open top fermenters before cold settling on skins for 3 days. The wine was then inoculated and slowly allowed to warm naturally. Temperature and extraction was maintained and monitored using traditional punch downs. This allowed us to gently extract the colour and flavour without bringing out too much tannin. The wines were then pressed to neutral barrels that allowed for aging and maturation without imparting oak flavours to the wine. The wines were kept on the lees and topped regularly over 18 months before bottling, and then aged in bottle for at least one year before release. This allows proper bottle conditioning to occur and bring out the wonderful complexities of our vineyard sites.

TASTING NOTES: Lovely dark cherry red colour in the glass. The nose is beautiful with dried herbs, cranberry, red flowers, dark chocolate with orange zest, and black licorice. It opens up showing mushrooms, leather and dried berries. The palate is bright with a red berry compote, but has our typical orange zest and citrus notes, giving the wine a beautiful freshness despite its aging. The wine finishes with soft tannins, and with persistence and elegance. Great match for more heavy pasta dishes with meat or game.

Cases made: 850

Suggested retail: \$31.99 CDN

Cellaring potential: 5 - 8 years

UPC code: 6 24802 97124 7

TINHORN CREEK VINEYARDS

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