



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2014 Cabernet Franc

GRAPE VARIETY: 100% Cabernet Franc
HARVEST DATE: Oct 13-28, 2014
BOTTLING DATE: May 2016
REGION: Okanagan Valley

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 24 - 26
Alcohol: 14.5%
Residual Sugar: <3.0g/L
PH: 3.79 TA: 6.45

VINEYARD: Diamondback Vineyard
(Black Sage Bench)
Aspect: South - West
Vine Orientation: South - West
Soil: Sand
Vine Age: 18 years

2014 VINTAGE: A hot and dry summer, typical of the South Okanagan, but with a cool October allowing us to pick our four different blocks of Cabernet Franc over a 15 day period selecting that fruit at perfect ripeness. All of our fruit comes from our Diamondback vineyard on the Black Sage Bench, in free draining sandy soils that give our Cabernet Franc plenty of power, structure and intensity. A very high quality vintage, there was no disease or pest pressure and we did moderate leaf thinning and green harvesting to ensure only the highest quality fruit made it into the winery.

VINIFICATION: We machine harvested our Cabernet Franc on the Black Sage bench in the early hours of the morning to ensure it arrived at the winery nice and cold. The grapes were then destemmed and partially crushed, leaving some whole berries, and then pumped to stainless steel tanks for fermentation. For some blocks we use special cold tolerant yeast strains and ferment the wines quite cool (~10-11C), while others we allow to ferment naturally with no added yeast. These fermentations typically were warmer and much less vigorous, leading to a long, slow (6-8 weeks long) gentle extraction of colour, tannin and flavour. The wines were then pressed and racked to oak barrels, a mix of French, American and Hungarian oak, for malolactic fermentation and aging. Maturation ranged from 14-18 months, depending on how the wines tasted, before being racked to tank, blended and finally bottled.

TASTING NOTES: Dark red and purple in the glass reveals a young wine with plenty of structure and deep colour. Nose is warm and rich with coffee and milk chocolate aromas. Dried herbs and dried cranberries accent the complex aromatics. Palate is lush with red and black berries, stewed cherries and black forest cake. Perfect structure and length.

Cases made: 3916

Cellaring potential: 10 - 15 years

Suggested retail: \$21.99 CDN

TINHORN CREEK VINEYARDS

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