



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2014 *Oldfield Reserve* Pinot Noir

GRAPE VARIETY: 100% Pinot Noir
HARVEST DATE: October 8-20, 2014
BOTTLING DATE: July 2016
REGION: Okanagan Valley

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

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 24
Alcohol: 14.7%
Residual Sugar: <2.0g/L
PH: 3.87 TA: 6.15g/L

VINEYARD: Tinhorn Creek
(Golden Mile Bench)
Aspect: East
Vine Orientation: North - South
Soil: Sandy Gravel
Vine Age: 25 Years

2014 VINTAGE: Another 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 the time of picking.

VINIFICATION: A tale of two wines. One batch was fermented in small open top fermenters with 30% whole cluster and allowed to ferment naturally. The second was completely destemmed and fermented in closed top tanks with selected yeast. The temperature was maintained with a combination of punch downs and pump-overs to optimize colour extraction without forcing out too much tannin. Aged in a small portion of new French oak and then blended and bottled in the spring 14 months after harvest. The wine was then aged in bottle for 18 months to allow proper bottle conditioning to occur and bring out the true complexities of this great variety.

TASTING NOTES: Bright ruby red colour, showing aromas of black cherries, dried herbs and preserved orange peel. This wine expresses great intensity and shows the warmth of the vintage. With the round mid-palate showing layers of bright red fruit and spice, it has an interesting black tea edge and some bitter orange (chinotto) in the finish. A very stylish and complex wine with great ageability.

Cases made: 1060

Cellaring potential: 7 - 10 years

Suggested retail: \$31.99 CDN

UPC code: 6 24802-97124 7

TINHORN CREEK VINEYARDS

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