



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2014 Pinot Noir

**GRAPE VARIETY:** 100% Pinot Noir  
**HARVEST DATE:** October 9-11, 2014  
**BOTTLING DATE:** March 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: 25.3  
Alcohol: 14.0%  
Residual Sugar: <2.0 g/L  
PH: 3.92 TA: 6.23 g/L

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

**2014 VINTAGE:** other 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:** 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. 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 a 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 age ability.

**Cases made:** 2056

**Cellaring potential:** 7 - 10 years

**Suggested retail:** \$21.99 CDN

**CSPC code:** 530709

TINHORN CREEK VINEYARDS

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