



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2015 Cabernet Franc

GRAPE VARIETY: 100% Cabernet Franc
HARVEST DATE: Sept. 25 - Oct. 16, 2015
BOTTLING DATE: May 2017
REGION: Okanagan Valley

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 25.2
Alcohol: 14%
Residual Sugar: <2.0 g/L
PH: 3.90 TA: 5.70 g/L

VINEYARD: Diamondback Vineyard
(Black Sage Bench)
Aspect: South - West
Vine Orientation: South - West
Soil: Sand
Vine Age: 19 years

2015 VINTAGE: It was another hot vintage in 2015 with a record early harvest at Tinhorn Creek. We had budburst a month earlier than average and that led to a lot of work in the vineyard in the spring to keep up with the rapid growth of the vines. The vines were enjoying the heat as we cycled through flowering, berry formation and veraison at record pace. Cabernet Franc loves the hot summer days and this wine shows the power and heat of the vintage. We decided to leave some foliage around the clusters to protect the fruit from the hot afternoon sun and avoid sun burn. It gives this wine a sage/tobacco aroma that is unique to this vintage.

VINIFICATION: A mix of hand and machine harvested fruit, our Cabernet Franc from the Black Sage bench arrives at the winery nice and cold from early morning picks. Most of the grapes were then destemmed and partially crushed, leaving some whole berries, and some whole clusters. Fermented in both closed and open top fermenters and allowed to ferment naturally with no added yeast. These fermentations typically are warmer and are 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 14-16 months depending on how the wines tasted, before being racked to tank, blended and finally bottled.

TASTING NOTES: Dark purple in the glass reveals a young wine with plenty of structure and deep colour. Elevated nose with black fruit, sage, soy and cedar. Vibrant palate with sweet fresh cherries, red and black berries, and mocha. Great balance of freshness and power, with a long warm finish.

Cases made: 2270

Suggested retail: \$21.99 CDN

Cellaring potential: 20 years

CSPC code: 530717

TINHORN CREEK VINEYARDS

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