



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2015 *Oldfield Reserve* Chardonnay

**GRAPE VARIETY:** 100% Chardonnay  
**HARVEST DATE:** September 2015  
**BOTTLING DATE:** April 2017  
**REGION:** Golden Mile Bench, Okanagan Valley

**TECHNICAL ANALYSIS**  
Winemaker: Andrew Windsor  
Viticulturist: Andrew Moon  
Brix at Harvest: 23.1  
Alcohol: 13.9%  
Residual Sugar: 3.7g/L  
PH: 3.80 TA: 5.80

**VINEYARD:** Tinhorn Creek  
(Golden Mile Bench)  
Aspect: East  
Vine Orientation: North - South  
Soil: Sandy gravel  
Vine Age: 5 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 which led to a lot of work in the vineyard in the spring to keep up with the rapid growth of the vines. The vines enjoyed the heat as we cycled through flowering, berry formation and veraison at record pace. Picking times are critical in hot years like 2015 as leaving the fruit out for one or two days too long can lead to excessive alcohol and imbalanced wines. As in 2014, the flavours and the technical numbers for this block were perfect. There was no sorting required and the grapes were hand harvested in the cool early hours of the day.

**VINIFICATION:** The grapes were whole cluster pressed to ensure clear juice and then sent straight to barrel without racking or separation of solids. Fermented naturally in 50% new and 50% second fill French Oak barrels, only a small amount of Sulphur was added to mitigate bacteria interference with the yeast. Once alcoholic fermentation was complete, the wine was topped and then moved to the barrel cellar to complete malolactic fermentation. In the spring we blended the wine and returned half back to oak and the other half to stainless steel barrels to continue the aging process. After 16 months of aging the wine was lightly fined and filtered before bottling.

**TASTING NOTES:** Golden straw colour with hints of emerald. Intense nose of lime, toast, and mushrooms with some flint notes. Big opulent palate, with lots of citrusy acidity, grilled pineapple and pear tart. Long rich finish with a subtle warmth that carries the flavours forever. Although delicious at release, this wine will reward those with patience.

**Cases made:** 450

**Suggested retail:** \$34.99 CDN

**Cellaring potential:** 5 - 7 years

**UPC code:** 6 24802 98131 4

TINHORN CREEK VINEYARDS

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