



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2015 *Oldfield Reserve* Pinot Noir

GRAPE VARIETY: 100% Pinot Noir
HARVEST DATE: September 8, 2015
BOTTLING DATE: July 2017
REGION: Okanagan Valley

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

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 23.3
Alcohol: 14.1%
Residual Sugar: 0.69g/L
PH: 3.97 TA: 4.65g/L

VINEYARD: Tinhorn Creek
(Golden Mile Bench)
Aspect: East
Vine Orientation: North - South
Soil: Sandy Gravel
Vine Age: 26 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 a 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 sunburn. It gives this wine a sage/tobacco aroma that is unique to this vintage.

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. 3 year bottle hold to allow the fruit to subside and highlight the secondary characteristics of the wine.

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 age ability.

Cases made: 286

Cellaring potential: 7 - 10 years

Suggested retail: \$31.99 CDN

UPC code: 6 24802 97124 7

TINHORN CREEK VINEYARDS

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