



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2015 THE CREEK

GRAPE VARIETY:

53% Cabernet Sauvignon, 19% Merlot,
17% Cabernet Franc, 9% Malbec, 2% Petit Verdot

HARVEST DATE: October 10-28, 2015

BOTTLING DATE: February 2018

REGION: Okanagan Valley

TECHNICAL ANALYSIS

Winemaker: Andrew Windsor

Viticulturist: Andrew Moon

Brix at Harvest: 24.7

Alcohol: 14.7%

Residual Sugar: 0.55g/L

PH: 3.85 TA: 6.0g/L

VINEYARD: Diamondback Vineyard
(Black Sage Bench)

Aspect: East

Vine Orientation: North - South

Soil: Alluvial Sandy Loam, Silica

Vine Age: 21 Years

VINEYARD: Tinhorn Creek Vineyard
(Golden Mile Bench)

Aspect: East

Vine Orientation: North - South

Soil: Sandy Gravel, Granite

Vine Age: 7 Years

2015 VINTAGE: Hot and dry summer, typical of the South Okanagan, but with a cool October allowing us to pick our Bordeaux Varietals at the end of October, selecting the fruit at perfect ripeness and balance. The three main varietals come from our Diamondback Vineyard on the Black Sage Bench which has free draining sandy soil, giving our wine plenty of power and intensity, with smooth tannins. The Malbec and Petit Verdot from our Golden Mile Bench vineyard yield beautiful acids and tannins to the wine. A very high-quality vintage, there was no disease or pest pressure and we did moderate leaf thinning and green harvesting to ensure only the highest quality fruit made it into the winery. Turning out to be the vintage of the decade for Bordeaux varieties.

VINIFICATION: The fruit from this wine predominantly comes from the highest elevation site on our Black Sage Bench Diamondback vineyard where the berries tend to be smaller and lower yields are natural. It is only the Petite Verdot and Malbec that is sourced from the Golden Mile Bench. The grapes are destemmed and partially crushed, leaving some whole berries and pumped to stainless steel tanks for fermentation which we then allow to ferment naturally with no added yeast. These fermentations are much less vigorous, leading to a long, slow (6-8 weeks long) gentle extraction of colour, tannin and flavour. The wines are then pressed and racked to 40% new French and Hungarian oak barrels for malolactic fermentation and ageing. The wines were racked to tank for blending in spring 2016 and then returned to barrel for a further eight months, for a total of 24 months of barrel ageing.

TASTING NOTES: Beautiful garnet red colour showing barrel ageing to perfection, with a youthful appearance. The nose opens with chocolate and blackcurrant, cassis liqueur, and blueberry pie. The wine has a wonderful balance of power and elegance, with layers of chocolate and fresh red and black fruits. The finish is long and supple making this wine approachable now, but the acidity and tannins to go the distance will reward with significant cellaring.

Cases made: 1959 (6 x 750ml) / 149 (6 x 1500ml) **Cellaring potential:** 15 - 20 years

Suggested retail: \$55.00 CDN (750ml) / \$120.00 CDN (1500ml)

UPC code: 6 24802-98132 1 (750ml) / 6 24802-98232 8 (1500ml)

TINHORN CREEK VINEYARDS

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