



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2016 Cabernet Franc

**GRAPE VARIETY:** 100% Cabernet Franc  
**HARVEST DATE:** Oct. 12 - 22, 2016  
**BOTTLING DATE:** May 2017  
**REGION:** Okanagan Valley

**TECHNICAL ANALYSIS**  
Winemaker: Andrew Windsor  
Viticulturist: Andrew Moon  
Brix at Harvest: 24.7  
Alcohol: 14%  
Residual Sugar: <2.0 g/L  
PH: 3.80 TA: 6.45 g/L

**VINEYARD:** Diamondback Vineyard  
(Black Sage Bench)  
Aspect: South - West  
Vine Orientation: South - West  
Soil: Sand  
Vine Age: 12 Years

**2016 VINTAGE:** A record early bud break had us thinking that we were in for another hot ripe year as in 2015, but a cool June and July slowed the growing season significantly. We were on track for a great vintage until the first full moon in October treated us to an unexpected frost forcing us into a rush of picking on the 13th and 14th. It's times like this that I'm glad I am a winemaker and not a Viticulturist. Andrew Moon worked continuously for 3 days, and there were more challenges to follow. That frost was soon followed by rain making the remaining blocks in the vineyard hard to get to. It was almost ten days later that we had a stretch of dry weather to bring in the remainder of the harvest.

**VINIFICATION:** Although challenging conditions persisted outside, once the grapes were brought to the winery they were in very good condition. Some minor sorting was required but 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 12 - 14 months depending on how the wines tasted, before being racked to tank, blended and finally bottled.

**TASTING NOTES:** Deep garnet red colour. Nose is a touch delicate in its youth, but shows a beautiful balance of fresh red berry fruit, preserved cherries and orange rind with clove. Palate is focused with spicy oak and grenadine up front. It then fills out the mid palate with cherry pie sweetness before finishing with fine tannins that carry the fruit sweetness nicely. Will reward some short/mid-term cellaring.

**Cases made:** 4500

**Cellaring potential:** 15 years

**Suggested retail:** \$23.99 CDN

**UPC code:** 6 24802-97106 3

TINHORN CREEK VINEYARDS

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