



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2016 INNOVATION SERIES Cabernet Franc

GRAPE VARIETY: 100% Cabernet Franc
HARVEST DATE: October 12, 2016
BOTTLING DATE: April 2017
REGION: Okanagan Valley

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Chris Hanson
Brix at Harvest: 26.4
Alcohol: 14.5%
Residual Sugar: <2g/L
PH: 3.92 TA: 6.0

VINEYARD: Red Brick Vineyard (Osoyoos – Anarchist Mountain)
Aspect: North-West
Vine Orientation: North - South
Soil: Sandy Loam
Vine Age: 15 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. The north west facing slope and altitude of the Red Brick Vineyard protects this site from most frost, and the early ripening of the block means Chris Hanson was able to avoid the frost that affected much of the south end of the valley in mid-October. Another beautiful harvest from this site.

VINIFICATION: The grapes were hand harvested in early October and were fermented whole cluster (no crushing or destemming) in open top fermenters and allowed to ferment naturally (no added yeast) for 25 days. The whole berries and clusters go through a partial carbonic fermentation (void of oxygen) creating a unique flavour profile and texture to this wine that is more typical of Pinot Noir or Syrah. As the yeast must work harder to get to the sugar inside the berries these fermentations typically are cooler and are much less vigorous, leading to a long, slow, gentle extraction of colour, tannin and flavour. The wines were then pressed and racked to French oak barrels for malolactic fermentation and aging. Aged in barrel for 16 months before racking, fining and minimal filtration.

TASTING NOTES: Nose jumps out with perfumed floral notes, cranberries and preserved citrus. Brambly fruit almost hints at a Zinfandel, then a creamy vanilla ice cream comes through from the well-integrated French oak. Palate is big and ripe with some sour cherry, raspberry jam and bitter orange peel. Tannins are assertive, reminiscent of a Nebbiolo in texture. Rustic and fun!

Cases made: 536 (6 x 750ml)

Suggested retail: \$45.00 CDN

Cellaring potential: 10 - 15 years

UPC code: 6 24802 18134 9

TINHORN CREEK VINEYARDS

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