



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2017 INNOVATION SERIES *Méthode Ancestrale*

**GRAPE VARIETY:** 100% Pinot Noir  
**HARVEST DATE:** September 15, 2017  
**BOTTLING DATE:** October 7, 2017  
**REGION:** Okanagan Valley

**TECHNICAL ANALYSIS**  
Winemaker: Andrew Windsor  
Viticulturist: Andrew Moon  
Brix at Harvest: 20  
Alcohol: 11.5%  
Residual Sugar: 0.0g/L  
PH: 3.40 TA: 6.5

**VINEYARD:** Tinhorn Creek (Golden Mile Bench)  
Aspect: East  
Vine Orientation: North - South  
Soil: Sandy Gravel  
Vine Age: 20 Years

**2017 VINTAGE:** After consecutive years of early bud break including a record early bud break in 2016, we had a return to normal weather in the Okanagan with spring of 2017. In the week between April and May, the vines awakened from their long winter slumber and immediately shot into action as the wet winter provided the vines with plenty of moisture to grow rapidly. This created a lot of pressure on the vineyard staff to get shoot thinning, wire raising and tucking completed in time. The excess moisture in the ground continued to cause issues as the weather warmed up in June creating some strong disease pressure which continued throughout the growing season. We then proceeded to have a record spell of continuous days seeing zero precipitation for 45 days starting late June. Once we got into harvest, the weather was steady and cool with nighttime temperatures closing in on freezing. The harvest quality was very high, with higher notable acidity and lower alcohol's than usual but optimal ripeness achieved across all varieties. A challenging but very rewarding vintage.

**VINIFICATION:** The first pick of the season was late by current standards and on average overall. The Pinot Noir for this wine was handpicked and pressed whole cluster using a champagne style pressing regime, slow and very delicate. The juice was racked to neutral French oak barrels and allowed to ferment spontaneously. As we approached 3 brix, we racked the wine to a stainless-steel tank and cooled the fermenting juice down to allow as much of the solids to settle out as possible. The wine was then racked again and allowed to ferment down to 2Brix before being run straight to bottle, to continue its fermentation in the bottle. The wine is left on its lees to aid in preservation as there have been no additives to this wine at any stage of production. Requires disgorging.

**TASTING NOTES:** Cloudy appearance due to lees retainment and no filtering or disgorging and a slight peachy colour. Nose is intensely yeasty with lemon, honeycomb, almond biscotti and brioche. The palate is fresh and lively with fresh pastry, lemon curd, lime zest and white peach. Long persistent finish.

**Cases made:** 125

**Cellaring potential:** Unknown

**Suggested retail:** \$34.99 CDN

**UPC code:** 6 24802 18133 2

TINHORN CREEK VINEYARDS

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