



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2017 *Oldfield Reserve* 2Bench White

GRAPE VARIETY:

28% Sauvignon Blanc, 23% Semillon,
18% Viognier, 25% Chardonnay and 6% Muscat

HARVEST DATE: Sept. 15 - Oct. 25, 2017

BOTTLING DATE: June 2018

REGION: Okanagan Valley

TECHNICAL ANALYSIS

Winemaker: Andrew Windsor

Viticulturist: Andrew Moon

Brix at Harvest: 21.7 - 23.5

Alcohol: 13%

Residual Sugar: 1.37g/L

PH: 3.67 TA: 5.20

VINEYARD: Diamondback Vineyard
(Black Sage Bench)

Aspect: South - West

Vine Orientation: North - South

Soil: Sand

Vine Age: 21 Years

VINEYARD: Tinhorn Creek Vineyard
(Golden Mile Bench)

Aspect: East

Vine Orientation: North - South

Soil: Sandy Gravel

Vine Age: 13 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 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 night time 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 wine is made by fermenting a portion of the Sauvignon Blanc and Viognier with natural yeast in new and used French Oak barrels (some barriques, some puncheons). The Semillon, Muscat and Chardonnay are fermented in stainless steel using selected yeast to help emphasize the tropical aromatics of this wine and retain a vibrant freshness. Once fermentation is completed, taking up to several months, the wines are blended and gently fined and filtered prior to bottling in the early summer.

TASTING NOTES: Lemon yellow colour this year, and the nose has a wonderful tropical note this year from the Sauvignon Blanc. Melon, white flowers and a refreshing lemon tart flavour with a good dose of stone fruits; white peach, nectarine. Has wonderful texture with a subtle grip that will grow richer with cellaring.

Cases made: 1000

Cellaring potential: 10 years

Suggested retail: \$21.99 CDN

UPC code: 6 24802-97120 9

TINHORN CREEK VINEYARDS

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