



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2017 *Oldfield Reserve* Roussanne

**GRAPE VARIETY:** 100% Roussanne  
**HARVEST DATE:** October 19, 2017  
**BOTTLING DATE:** April 2019  
**REGION:** Golden Mile Bench, Okanagan Valley

**TECHNICAL ANALYSIS**  
Winemaker: Andrew Windsor  
Viticulturist: Andrew Moon  
Brix at Harvest: 25.2  
Alcohol: 14.0%  
Residual Sugar: 1.66g/L  
PH:4.0 TA: 4.50g/L

**VINEYARD:** Tinhorn Creek  
(Golden Mile Bench)  
Aspect: East  
Vine Orientation: North - South  
Soil: Sandy Gravel  
Vine Age: 3 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 awoke 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 grapes were whole-cluster pressed to ensure clear juice and then sent straight to barrel without racking or separation of solids. Fermented naturally in 50% new and 50% second fill French Oak barrels, only a small amount of Sulphur was added to mitigate bacteria interference with the yeast. Once alcoholic fermentation was complete, the wine was topped and then moved to the barrel cellar to complete malolactic fermentation. After 16 months of ageing, the wine was lightly fined and bottled unfiltered.

**TASTING NOTES:** From young vines (which replaced our Kerner vineyard in 2014), this wine is expressive. The deep golden colour and quite rich from its extended time in the barrel. The nose is full of lemon cream, vanilla, poached pears and honey. White flowers keep your nose in the glass; Frangipani, Jasmine, and almost a fresh out of the fryer doughnut with sugar aroma. The palate is big and seductive with pear tart, vanilla and a heavily buttered pie crust. Has a tropical fruit profile as well hinting at kiwifruit or passionfruit. The highlight of this wine though is the texture. The mouth-filling richness and extensive length and power. Ageing potential? This is the first release of this wine, so we have little to no track record, however, being low acid in nature would lead many to believe it would be short-lived, but in the Northern Rhone (home of Roussanne) these wines age for decades.

**Cases made:** 70

**Suggested retail:** \$34.99 CDN

**Cellaring potential:** 5 - 7 years

TINHORN CREEK VINEYARDS

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