



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2018 Chardonnay

**GRAPE VARIETY:** 100% Chardonnay  
**HARVEST DATE:** October 12, 2018  
**BOTTLING DATE:** August 2019  
**REGION:** Okanagan Valley

**TECHNICAL ANALYSIS**  
Winemaker: Andrew Windsor  
Viticulturist: Andrew Moon  
Brix at Harvest: 24.2  
Alcohol: 13.5%  
Residual Sugar: 4.15g/L  
PH: 3.43 TA: 7.25g/L

**VINEYARD:** Diamondback Vineyard  
(Black Sage Bench)  
Aspect: South - West  
Vine Orientation: North - South  
Soil: Sand  
Vine Age: 22 Years

**2018 VINTAGE:** The vintage was a slightly below the five-year average for heat in the Okanagan valley, and was close to a normal season over the last twenty years. The large snowpack provided lots of runoff and moist soils to start of the growing season in early May, allowing the vine to grow without irrigation for the most part of spring. With nearly perfect conditions during flowering, crop potential was high, enter the great vineyard team, who through many hours of hard work adjusted the crop to produce balanced fruit load. June to August was great weather for vine growth and fruit development, and it looked like an early holiday for the vineyard crew. High smoke cover in August slowed the development down, gave us all a heart flutter, but proved to be ok in the end. A long slow fall increased flavour profiles and reduced any chance of too much sugar accumulation. Harvest was completed in November without much fuss, producing well-balanced wines and a very impressed vineyard manager.

**VINIFICATION:** Hand-harvested fruit is whole-cluster-pressed into French and American oak barrels (30% new) and allowed to go through fermentation naturally, while a portion of the wine is machine harvested and fermented in stainless steel and concrete tanks. The wine fermented until June and then went through élevage until being bottled at the end of August. The wines are then lightly fined and filtered before bottling.

**TASTING NOTES:** Its golden hue shows the barrel fermentation components and gentle ageing of this wine. The nose is full of spice, clove and nutmeg before fresh nectarine and lemon zest give it a delicate lift. Palate is rich but still very bright and refreshing with golden apple crispness, yellow grapefruit, before finishing with a buttery macadamia nut cookie, or almond biscotti note.

**Cases made:** 4000

**Cellaring potential:** 3 - 5 years

**Suggested retail:** \$20.99 CDN

**UPC code:** 6 24802 98101 7

TINHORN CREEK VINEYARDS

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