



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2016 *Oldfield Reserve Merlot*

GRAPE VARIETY:

85% Merlot, 10% Cabernet Franc 3% Petit Verdot
1% Malbec, 1% Cabernet Sauvignon

HARVEST DATE: October 12 – 28, 2016

BOTTLING DATE: June 2018

REGION: Okanagan Valley

TECHNICAL ANALYSIS

Winemaker: Andrew Windsor

Viticulturist: Andrew Moon

Brix at Harvest: 23.8

Alcohol: 14.0%

Residual Sugar: 0.35 g/L

PH: 3.73 TA: 6.00 g/L

VINEYARD: Diamondback Vineyard

(Black Sage Bench)

Aspect: East

Vine Orientation: North – South

Soil: Alluvial Sandy Loam

Vine Age: 20 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. We were on track for a great vintage until the first full moon in October treated us to an unexpected frost forcing us into a rush of picking on the 13th and 14th. It's times like this that I'm glad I am a winemaker and not a Viticulturist. Andrew Moon worked continuously for three days, and there were more challenges to follow. The frost was soon followed by rain making the remaining blocks in the vineyard hard to get to. It was almost ten days later that we had a stretch of dry weather to bring in the remainder of the harvest.

VINIFICATION: The fruit from this wine comes from the highest elevation site on our Black Sage Bench Diamondback vineyard where the berries tend to be smaller and lower yields are natural. The grapes are then destemmed and partially crushed, leaving some whole berries and pumped to stainless steel tanks for fermentation which we then allow to ferment naturally with no added yeast. These fermentations are much less vigorous, leading to a long, slow (6-8 weeks long) gentle extraction of colour, tannin and flavour. The wines are then pressed and racked to French oak barrels (35% new), for malolactic fermentation and ageing. The reserve wines are blended after 12 months and then aged in oak an additional 6 months, before being racked to tank, blended and finally bottled.

TASTING NOTES: Deep dark purple/reddish colour, reminiscent of freshly sliced beets. The aroma is still showing early stages of oak integration. Graphite and freshly baked rye bread lead into black cherry on the nose. The palate is tightly wound still, giving notes of espresso, black licorice and baking spices. After about an hour of air, it starts easing up showing off dried fig, dried cherries and fresh plum. Bright acidity gives this full-bodied wine some great freshness and carries the finish nicely, with dense but focused tannins. Will benefit from an hour decant and another year or two in the bottle.

Cases made: 1764

Cellaring potential: 10 - 20 years

Suggested retail: \$29.99 CDN

UPC code: 6 24802 01112 7

TINHORN CREEK VINEYARDS

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