



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2017 *Oldfield Reserve* Chardonnay

**GRAPE VARIETY:** 100% Chardonnay  
**HARVEST DATE:** Sept. 18 - Oct. 13, 2017  
**BOTTLING DATE:** April 2019  
**REGION:** Golden Mile Bench, Okanagan Valley

**TECHNICAL ANALYSIS**  
Winemaker: Andrew Windsor  
Viticulturist: Andrew Moon  
Brix at Harvest: 21.7  
Alcohol: 12.4%  
Residual Sugar: 0.9 g/L  
PH: 3.63 TA: 5.70 g/L

**VINEYARD:** Tinhorn Creek  
(Golden Mile Bench)  
Aspect: East  
Vine Orientation: North - South  
Soil: Sandy Gravel  
Vine Age: 7 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. In the spring we blended the wine and returned half back to oak and the other half to stainless steel barrels to continue the ageing process. After 16 months of ageing the wine was lightly fined and filtered before bottling.

**TASTING NOTES:** Beautiful rich golden hue with a fleck of emerald. The nose is seductive with rich lemon-lime tart and pastry notes. It keeps coming at you with layer after layer; papaya, mango, Amaro, spices and the general sweetness of white and yellow flowers. There is a surprising lightness to the palate's attack, giving citrus and passionfruit tanginess. Oak gives roundness and depth but definitely a more agile style compared to previous vintages of this Reserve Chardonnay.

**Cases made:** 275

**Suggested retail:** \$34.99 CDN

**Cellaring potential:** 5 - 7 years

**UPC code:** 6 24802 98131 4

TINHORN CREEK VINEYARDS

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