



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2018 *Oldfield Reserve Rosé*

GRAPE VARIETY: 100% Cabernet Franc
HARVEST DATE: October 15, 2018
BOTTLING DATE: January 2019
REGION: Okanagan Valley

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 21.1
Alcohol: 13.5%
Residual Sugar: 5.0 g/L
PH: 3.45 TA: 5.10 g/L

VINEYARD: Diamondback Vineyard
(Black Sage Bench)
Aspect: South - West
Vine Orientation: North - South
Soil: Sand
Vine Age: 21 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 snow pack 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: This Rosé is 100% Cabernet Franc from our Diamondback Vineyard on the Black Sage Bench. It comes from the lowest elevation spot that collects cool air and is perfect for Rosé as its sugar ripeness is usually delayed compared with the blocks used for reds. We machine harvested the grapes at 4 am to come in cool (~5C) and then let them sit in the harvest bins to pick up the colour. We started assessing the juice after 24 hours of skin contact and then put the grapes directly into the press. We ran a long and slow gentle press program to softly remove the juice, continuing to pick up colour throughout. The wine was then gently racked and fermented in stainless steel with selected yeast strains.

TASTING NOTES: Pale and delicate amethyst coloured Rosé. The nose is very pretty with quince, rose water, watermelon, and mild ginger and anise spices. The palate is vibrant and fresh with a mild reticence, with flavours of tangerine, ruby grapefruit, kiwi and sage. Our most refreshing Rosé to date with a subtler fruit profile than previous vintages.

Cases made: 1510

Suggested retail: \$21.99 CDN

Cellaring potential: Drink within 18 months

UPC code: 6 24802 97126 1

TINHORN CREEK VINEYARDS

537 Tinhorn Creek Road, Oliver, British Columbia V0H 1T0
888 484 -6467 . winery@tinhorn.com . www.tinhorn.com

