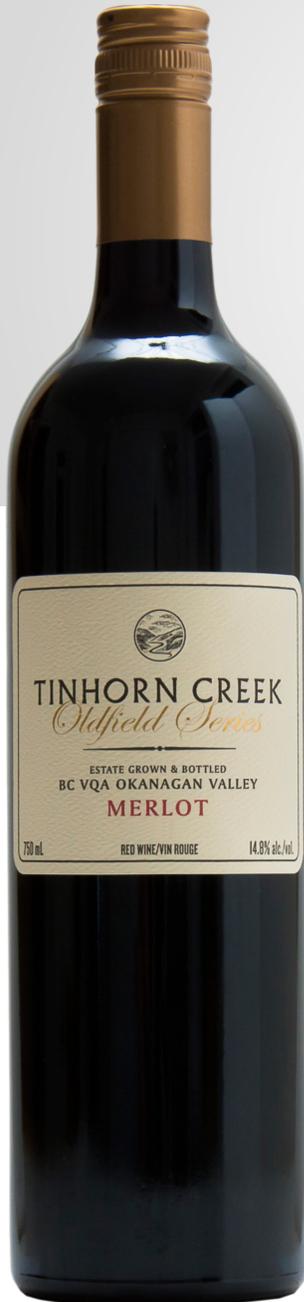




# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2013 *Oldfield Series* Merlot

### GRAPE VARIETY:

95% Merlot, 4% Cabernet Franc, 1% Syrah

**HARVEST DATE:** Oct 12 -18, 2013

**BOTTLING DATE:** June 2015

**REGION:** Okanagan Valley

### TECHNICAL ANALYSIS

Winemaker: Sandra Oldfield

Viticulturist: Andrew Moon

Brix at Harvest: 23.5

Alcohol: 13.8%

Residual Sugar: <3.0g/L

PH: 3.78 TA: 5.55

**VINEYARD:** Diamondback Vineyard

(Black Sage Bench)

Aspect: East

Vine Orientation: North – South

Soil: Alluvial Sandy Loam

Vine Age: 17 years

**2013 VINTAGE:** Another beautiful, warm, dry summer along with a cool autumn, means another great growing season for our Bordeaux grape varieties. There was almost zero disease or pest pressure on the vineyard this year, and the grapes were allowed to hang until achieving optimal ripeness in early October. The vineyard required some shoot thinning in the spring to control the yield and then we opened up the canopy early with leaf pulling on the eastern facing (morning sun) side of the blocks. Some minor green harvesting was completed at the start of veraison to ensure even ripening at picking time.

**VINIFICATION:** The grapes were destemmed and crushed before cold settling on skins for three days. The wine was inoculated and slowly allowed to warm naturally and then temperature was maintained with a combination of punch downs and pump-overs to optimize colour extraction without forcing out too much tannin. The wines were then pressed to French oak barrels (30% new) prior to completing primary fermentation to mitigate tannin extraction in alcohol phase. The wines were kept on the lees and topped regularly over 18 months before being bottled. The wine was then aged in bottle for a year to allow proper bottle conditioning to occur and bring out the true complexities of this great variety.

**TASTING NOTES:** Nice and open nose with plum jam, baking spices and black cherries. Palate is vibrant and youthful. Stewed cherries, licorice and vanilla on a supple frame that finishes with strawberry jam. Wine is drinking well already and will for the foreseeable future.

**Cases made:** 2076

**Cellaring potential:** 10 - 15 years

**Suggested retail:** \$26.99 CDN

TINHORN CREEK VINEYARDS

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