



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2014 *Oldfield Series* Chardonnay

**GRAPE VARIETY:** 100% Chardonnay  
**HARVEST DATE:** September 2014  
**BOTTLING DATE:** March 2016  
**REGION:** Golden Mile Bench, Okanagan Valley

**TECHNICAL ANALYSIS**  
Winemaker: Andrew Windsor  
Viticulturist: Andrew Moon  
Brix at Harvest: 23.7  
Alcohol: 13.5%  
Residual Sugar: <1.0 g/L  
PH: 3.62 TA: 6.95

**VINEYARD:** Tinhorn Creek  
(Golden Mile Bench)  
Aspect: East  
Vine Orientation: North - South  
Soil: Sandy gravel  
Vine Age: 4 years

**2014 VINTAGE:** Hot and dry summer, typical of the South Okanagan. These young vines were our second pick of the vintage after the Sauvignon Blanc a few days earlier, and looked absolutely perfect. At this time the Sub-DVA (Designated Viticulture Area) of the Golden Mile Bench had not been approved but we knew we were on to something special with this fruit from the outset. It was hand harvested early in the day to ensure it was nice and cool before arriving at the winery crush pad a few dozen meters away.

**VINIFICATION:** The inaugural vintage of the Oldfield Series Chardonnay was always planned as a reserve wine, built not only to highlight the terroir of the Golden Mile Bench, but also to express the power and depth of a truly great Chardonnay. 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 100% new 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 aging process. After 16 months of aging the wine was lightly fined and filtered before bottling.

**TASTING NOTES:** The wine has a deep golden colour from its long and gentle aging in oak. The nose jumps out of the glass with intense honey comb, white flowers, caramel and citrus fruit. It has immense palate weight while retaining a lovely linear and fresh citrusy flavour. The balance is incredible. The palate delivers honey, lemon, marzipan, biscotti, and pineapple in waves. It keeps coming, layer after layer, and the finish seems to last forever.

**Cases made:** 339

**Cellaring potential:** 3 - 5 years

**Suggested retail:** \$34.99 CDN

TINHORN CREEK VINEYARDS

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