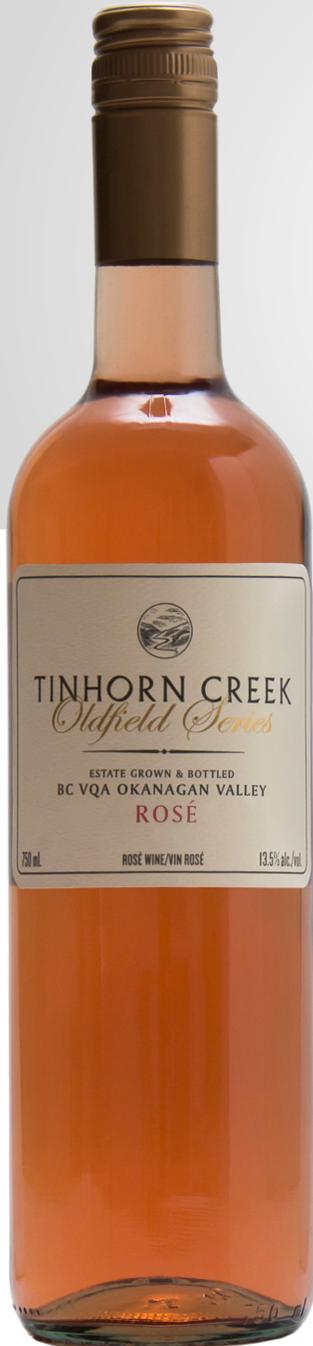




TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2015 *Oldfield Series* Rosé

GRAPE VARIETY: 100% Cabernet Franc
HARVEST DATE: September 2015
BOTTLING DATE: March 2016
REGION: Okanagan Valley

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 25
Alcohol: 13.5%
Residual Sugar: ~6.5 g/L
PH: 3.48 TA: 5.85

VINEYARD: Diamondback Vineyard
(Black Sage Bench)
Aspect: South - West
Vine Orientation: South - West
Soil: Sand
Vine Age: 18 years

2015 VINTAGE: It was another hot vintage in 2015 with a record early harvest at Tinhorn Creek. We had budburst a month earlier than average and that led to a lot of work in the vineyard in the spring to keep up with the rapid growth of the vines. The vines were enjoying the heat as we cycled through flowering, berry formation and veraison at record pace. It was a challenging vintage for whites as the grape sugars accumulated rapidly and we had to pick many blocks either at the same time or within the same week. The Rosé is typically just one pick as we make very little, but harvest timing was spot on.

VINIFICATION: The 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 4am to come in cool (~5C) and then let them sit in the harvest bins to pick up colour. We started looking at the juice after about 12 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 but continue to pick up colour throughout. It was then gently racked and fermented in stainless steel tank and barrels with native and selected yeast.

TASTING NOTES: A very pretty amethyst colour hints at Provence. Very lifted aromas of blood orange, fresh strawberry, with hints of vanilla and red flowers. Palate is watermelon, citrus, and strawberries in Devonshire cream, with a subtle sweetness with the tartness of crab apples. Lots of length and very refreshing. Will develop a more herbal, anise edge over the summer.

Cases made: 810

Cellaring potential: Drink within 18 months

Suggested retail: \$19.99 CDN

TINHORN CREEK VINEYARDS

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