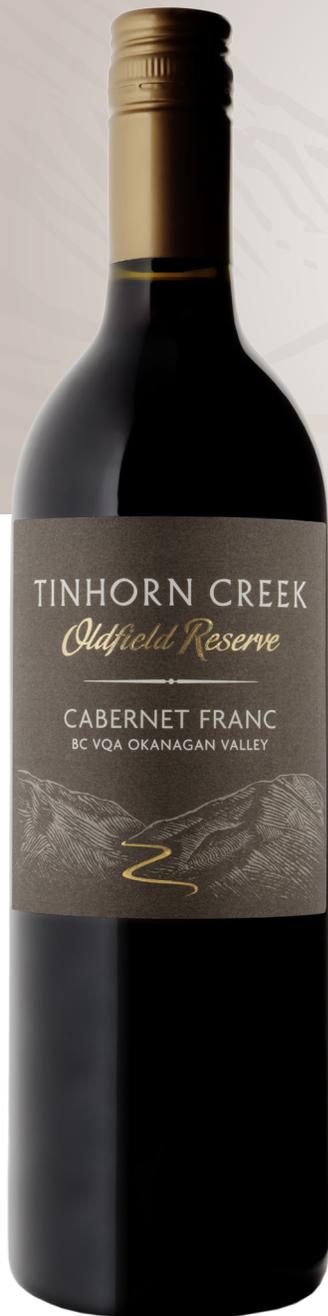




# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2016 *Oldfield Reserve* Cabernet Franc

**GRAPE VARIETY:** 88% Cabernet Franc  
11% Merlot, 1% Cabernet Sauvignon  
**HARVEST DATE:** October 2016  
**BOTTLING DATE:** July 2018  
**REGION:** Okanagan Valley

**TECHNICAL ANALYSIS**  
Winemaker: Andrew Windsor  
Viticulturist: Andrew Moon  
Brix at Harvest: 24.2  
Alcohol: 14.0%  
Residual Sugar: 3.0 g/L  
PH: 3.80 TA: 5.55 g/L

**VINEYARD:** Diamondback Vineyard  
(Black Sage Bench)  
Aspect: South - West  
Vine Orientation: North - South  
Soil: Sand  
Vine Age: 15 Years

**2016 VINTAGE:** A record early bud break had us thinking that we were in for another hot ripe year as in 2015, but a cool June and July slowed the growing season significantly. We were on track for a great vintage until the first full moon in October treated us to an unexpected frost forcing us into a rush of picking on the 13th and 14th. It's times like this that I'm glad I am a winemaker and not a Viticulturist. Andrew Moon worked continuously for three days, and there were more challenges to follow. The frost was soon followed by rain making the remaining blocks in the vineyard hard to get to. It was almost ten days later that we had a stretch of dry weather to bring in the remainder of the harvest.

**VINIFICATION:** Machine harvested fruit arrived at the winery early in the day to ensure it stayed cool for a short cold soak of 2-3 days. This wine is a combination of selected yeast and natural fermentation. The selected yeast lots were typically fermented at cooler (12-15C) temperatures, while the natural ferments were allowed to warm up to a maximum of 25-27C. Both fermentations stay on skins for about 30 days before pressing and fractioning. The wines were barreled down to French oak (35% new) and underwent malolactic fermentation naturally before being topped in the spring. After a year of maturation, the blends were selected with the reserve wine returning to barrel for a further six months. The wine was then bottle aged for another year prior to release.

**TASTING NOTES:** Welcoming warm ruby and purple colour hinting at ripe and rich aromas with loads of baked cherry pie, plum jam, with a fruit forward attack of dark fruit. This Oldfield Reserve Cabernet Franc has a soft mid-palate, with a meaty, long finish with warm tannins.

**Cases made:** 966

**Cellaring potential:** 10+ years

**Suggested retail:** \$34.99 CDN

**UPC code:** 6 24802 97128 5

TINHORN CREEK VINEYARDS

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