



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2017 Cabernet Franc

GRAPE VARIETY: 100% Cabernet Franc
HARVEST DATE: Oct. 10 - 26, 2017
BOTTLING DATE: April 2019
REGION: Okanagan Valley

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 23.2
Alcohol: 13.3%
Residual Sugar: 0.36 g/L
PH: 3.74 TA: 5.78 g/L

VINEYARD: Diamondback Vineyard
(Black Sage Bench)
Aspect: South - West
Vine Orientation: South - West
Soil: Sand
Vine Age: 21 Years

2017 VINTAGE: After consecutive years of early bud break including a record early bud break in 2016, we had a return to normal weather in the Okanagan with spring of 2017. In the week between April and May, the vines awoke from their long winter slumber and immediately shot into action as the wet winter provided the vines with plenty of moisture to grow rapidly. This created a lot of pressure on the vineyard staff to get shoot thinning, wire raising, and tucking completed in time. The excess moisture in the ground continued to cause issues as the weather warmed up in June creating some strong disease pressure which continued throughout the growing season. We then proceeded to have a record spell of continuous days seeing zero precipitation for 45 days starting late June. Once we got into harvest, the weather was steady and cool with nighttime temperatures closing in on freezing. The harvest quality was very high, with higher notable acidity and lower alcohol's than usual but optimal ripeness achieved across all varieties. A challenging but very rewarding vintage.

VINIFICATION: A mix of hand and machine harvested fruit, our Cabernet Franc from the Black Sage bench arrives at the winery nice and cold from early morning picks. Most of the grapes were then destemmed and partially crushed, leaving some whole berries, and some whole clusters. Fermented in both closed and open top fermenters and allowed to ferment naturally with no added yeast. These fermentations typically are warmer and are much less vigorous, leading to a long, slow (6-8 weeks long), gentle extraction of colour, tannin and flavour. The wines were then pressed and racked to oak barrels, a mix of French, American and Hungarian oak, for malolactic fermentation and ageing. Maturation ranged from 14-16 months depending on how the wines tasted, before being racked to tank, blended and finally bottled.

TASTING NOTES: The colour shows a youthful purple hue with good depth. The nose has a dusty cocoa powder note with black cherry, strawberry and rhubarb pie and a delightful pie crust with it. Lots of red currant and rhubarb on the palate, and fine tannins and bright acidity give the tactile profile of a good Chianti, but with new world freshness of red fruits.

Cases made: 3322

Suggested retail: \$24.99 CDN

Cellaring potential: 20 years

UPC code: 6 24802 97106 3

TINHORN CREEK VINEYARDS

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