



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2017 Merlot

GRAPE VARIETY: 100% Merlot
HARVEST DATE: October 7 - 14, 2017
BOTTLING DATE: May 2019
REGION: Okanagan Valley

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 24.8
Alcohol: 13.7%
Residual Sugar: 0.46 g/L
PH: 3.77 TA: 5.70 g/L

VINEYARD: Diamondback Vineyard
(Black Sage Bench)
Aspect: East
Vine Orientation: North - South
Soil: Alluvial Sandy Loam
Vine Age: 24 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: Although challenging conditions persisted outside, once the grapes were brought to the winery they were in very good condition. Some minor sorting was required but most of the grapes were then destemmed and partially crushed, leaving some whole berries. 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 12 - 14 months depending on how the wines tasted, before being racked to tank, blended and finally bottled.

TASTING NOTES: Great depth of colour with this vintage, with purple and violet notes. The nose gives notes of blueberry jam, dried fig and dark chocolate. The palate is rich and textured, saturated with coffee and dark fruit before the tannins show up to end the party. A big tannin profile carries this structured wine for ages on the finish. If the Cabernet Franc is Chianti, the Merlot is Brunello this year.

Cases made: 4781

Suggested retail: \$23.99 CDN

Cellaring potential: 10 - 15 years

UPC code: 6 24802 97105 6

TINHORN CREEK VINEYARDS

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