



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2012 *Oldfield Series* Pinot Noir

GRAPE VARIETY: 100% Pinot Noir
HARVEST DATE: October 2012
BOTTLING DATE: May 2014
REGION: Okanagan Valley

TECHNICAL ANALYSIS
Winemaker: Sandra Oldfield
Viticulturist: Andrew Moon
Brix at Harvest: 23.6
Alcohol: 13.8%
Residual Sugar: <2.0g/L
PH: 3.75 TA: 5.75

VINEYARD: Diamondback Vineyard
(Black Sage Bench)
Aspect: South - West
Vine Orientation: North - South
Soil: Sand
Vine Age: 16 years

VINEYARD: Tinhorn Creek
(Golden Mile Bench)
Aspect: East
Vine Orientation: North - South
Soil: Sandy gravel
Vine Age: 23 years

2012 VINTAGE: After back-to-back cooler than average vintages, 2012 was a welcome return to typical warm Okanagan summer and cool autumn. The vineyards were in very good condition leading up to harvest and there was little to no sorting of fruit necessary in the vineyard or winery. Some minor green harvesting was completed at the start of veraison to ensure even ripening at picking time.

VINIFICATION: The grapes were destemmed and crushed into open top fermenters before cold settling on skins for 3 days. The wine was then inoculated and slowly allowed to warm naturally. Temperature and extraction was maintained and monitored using traditional punch downs. This allowed us to gently extract the colour and flavour without bringing out too much tannin. The wines were then pressed to old barrels that allow for aging and maturation without imparting oak flavour into the wine. The wines were kept on the lees and topped regularly over 18 months before being bottled and then aged in bottle for at least one year to allow proper bottle conditioning to occur and bring out the wonderful complexities of our vineyard sites.

TASTING NOTES: Lovely dark cherry red colour in the glass. The nose is beautiful with dried herbs, cranberry, red flowers, dark chocolate with orange zest, and black licorice. It opens up showing mushrooms, leather and dried berries. The palate is bright with a red berry compote, but has our typical orange zest and citrus notes, giving the wine a beautiful freshness despite its considerable aging. The wine finishes with soft tannins, persistence and elegance.

Cases made: 1050

Cellaring potential: 5 - 8 years

Suggested retail: \$31.99 CDN

TINHORN CREEK VINEYARDS

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