



TINHORN CREEK

NATURALLY SOUTH OKANAGAN

2013 Cabernet Franc

GRAPE VARIETY

100% Cabernet Franc

HARVEST DATE October 23rd

BOTTLING DATE June 2015

REGION

Okanagan Valley

VINEYARD

Diamondback Vineyard (Black Sage Bench)

Aspect: South – West

Vine Orientation: North – South

Soil: Sand

Vine Age: 18-19 years

VINTAGE 2013

Another beautiful, warm, dry summer, along with a cool autumn, means another great growing season for Cabernet Franc. There was almost zero disease or pest pressure on the vineyard this year, and the grapes were allowed to hang until optimal ripeness was achieved towards the end of October. The vineyard required some shoot thinning in the spring to control the yield and then we opened up the canopy early with leaf pulling on the eastern facing (morning sun) side of the blocks. This allows for direct sun exposure onto the grape bunches and mitigates the green vegetal notes that occurs in under-ripe Cabernet Franc

VINIFICATION

Machine harvested fruit arrives at the winery early in the day to ensure it stays cool for a short cold maceration of 2 -3 days. It is inoculated with selective yeast and then allowed to warm up to 28C during primary (alcoholic) fermentation with regular pump overs to extract maximum flavour and colour. The wine is then barreled down at 4°Bx (11% Alcohol) to 30% new French and American oak barrels to complete fermentation. It then ages in oak as it goes through MLF and matures for a total of 18 months before being racked to tank and then bottled.

TASTING NOTES

The nose has blackberries and licorice up front, softens to yield stewed cherries and a touch of orange peel. Palate is surprisingly plush and soft for a young Cabernet. It has layers of red fruit and spice with typical Okanagan bright acidity that gives it plenty of life and length. Finish is persistent with a warm cherry and vanilla flavour and supple tannins.

Cases Made 4037

Cellaring Potential 7 – 10 years

BC Suggested Retail Price \$21.99

TINHORN CREEK VINEYARDS | Naturally South Okanagan
537 Tinhorn Creek Road, Oliver, British Columbia V0H 1T0
888 484 6467 | winery@tinhorn.com | @TinhornCreek

TECHNICAL ANALYSIS

Winemaker: Andrew Windsor

Viticulturist: Andrew Moon

Brix at Harvest: 23.0 - 23.5

Alcohol: 14.0%

Residual Sugar: <2.0 g/L

TA: 5.24 g/L

pH: 3.90

