



TINHORN CREEK

NATURALLY SOUTH OKANAGAN

2014 Oldfield Series 2Bench White

GRAPE VARIETIES

30% Semillon, 25% Chardonnay,
23% Sauvignon Blanc, 12% Viognier
and 10% Muscat

HARVEST DATE: 12 September 2014
(Sauvignon Blanc) – 23 October 2014
(Viognier)

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 years

TECHNICAL ANALYSIS

Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 22.7 - 25.3
Alcohol: 13.5%
Residual Sugar: <2.0g/L
PH: 3.5
TA: 6.0

VINEYARD

Tinhorn Creek (Golden Mile Bench)
Aspect: East
Vine Orientation: North - South
Soil: Sandy gravel
Vine Age: 10 years

VINTAGE 2014

Hot and dry summer, typical of the Okanagan, but with a cool October allowing flavours to ripen without excessive sugar levels. Through intensive vineyard work, we have been able to increase our Semillon production and as a result it is a more serious contributor to the blend. The Viognier and Muscat were harvested last on the 23rd of October as the season came to an end, but we were able to achieve beautiful ripeness on both varieties and deliver a flavor that is outstanding.

VINIFICATION

This wine was made up of four separate wines that got blended together just prior to bottling. The Sauvignon Blanc portion was barrel fermented in new French Oak barrels with 100% native yeast. These barrels took over two months to ferment and the oak integration was beautiful, giving us a smoky, tropical component that gives this wine such a potent and splendid nose. The Semillon and Chardonnay were both tank fermented in stainless steel to give us a crisp refreshing balance to the mid palate. The Viognier and Muscat were left on skins in the press for a few hours and then fermented in Stainless steel barrels with native yeast only.

TASTING NOTES

A beautiful, almost emerald hue, introduce you to the intriguing nature of this wine. The aromatics explode out of the glass with passion fruit, white and yellow flowers, white peach and a subtle smokiness. The palate is at first bright and zesty with passion fruit and lime, but as the wine builds it shows fresh apricot and nectarine notes, before finishing with lime freshness again.

Cases made: 1600

Cellaring potential: 3-5 years

TINHORN CREEK VINEYARDS | Naturally South Okanagan
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