

NATURALLY SOUTH OKANAGAN



2013 Oldfield Series Cabernet Franc

GRAPE VARIETY: 100% Cabernet Franc HARVEST DATE: October 2013 BOTTLING DATE: May 2015 REGION: Okanagan Valley TECHNICAL ANALYSIS Winemaker: Sandra Oldfield Viticulturist: Andrew Moon Brix at Harvest: 23.0 - 23.7 Alcohol: 14%

Residual Sugar: <2.0g/L PH: 3.8 TA: 6.0

VINEYARD: Diamondback Vineyard

(Black Sage Bench) Aspect: South - West

Vine Orientation: North - South

Soil: Sand Vine Age: 12 years

2013 VINTAGE: Another beautiful warm dry summer in the South Okanagan leading to a cool long autumn. A fabulous Cabernet Franc vintage giving us perfect growing conditions in October as the grapes ripened on the vine. Our reserve wines are typically picked a bit later giving us a darker and more rich fruit profile in the wine. We did moderate green harvesting in the vineyard at veraison to ensure that all bunches achieved optimal ripeness at harvest in the weeks to come.

VINIFICATION: Machine harvested fruit arrives at the winery early in the day to ensure it stays cool for a short cold soak of 2-3 days. It is then inoculated with selected yeasts and then allowed to warm up to 29C 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 a mix of new and used French oak barrels to complete fermentation. It then ages in oak as it goes through malo-lactic fermentation and matures for a total of 18 months before being racked to tank and then bottled. The wine is then bottle aged for another year prior to release.

TASTING NOTES: Soft ruby red colour. The nose is sweet, with dried cherries, fresh plum and coco powder. The French oak gives subtle spicy notes of vanilla bean and clove. Palate has impeccable balance of power and elegance with a perfect harmony of fruit and oak spice. The wine has great Cabernet Franc typicity with soft red fruits and slight herbal edge. Will evolve well in the cellar but is drinking very well right now.

Cases made: 520

Cellaring potential: 8 - 10 years Suggested retail: \$31.99 CDN

TINHORN CREEK VINEYARDS

537 Tinhorn Creek Road, Oliver, British Columbia V0H 1T0 888 484 -6467 . winery@tinhorn.com . www.tinhorn.com







