



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2015 *Oldfield Reserve Merlot*

GRAPE VARIETY:

85% Merlot, 15% Cabernet Franc

HARVEST DATE: Sept. 19 – Oct. 6, 2015

BOTTLING DATE: June 2017

REGION: Okanagan Valley

TECHNICAL ANALYSIS

Winemaker: Andrew Windsor

Viticulturist: Andrew Moon

Brix at Harvest: 25.9

Alcohol: 14.5%

Residual Sugar: 0.4g/L

PH: 3.84 TA: 5.70g/L

VINEYARD: Diamondback Vineyard

(Black Sage Bench)

Aspect: East

Vine Orientation: North – South

Soil: Alluvial Sandy Loam

Vine Age: 19 Years

2015 VINTAGE: It was another hot vintage in 2015 with a record early harvest at Tinhorn Creek. We had budburst a month earlier than average and that led to a lot of work in the vineyard in the spring to keep up with the rapid growth of the vines. The vines were enjoying the heat as we cycled through flowering, berry formation and veraison at a record pace. We had picked almost all of our Merlot before the end of September, with one last block brought in on the first of October. By far the earliest we've had all our Merlot harvested, and before any overripe flavours could develop.

VINIFICATION: The fruit from this wine comes from the highest elevation site on our Black Sage Bench Diamondback vineyard where the berries tend to be smaller and lower yields are natural. The grapes are then destemmed and partially crushed, leaving some whole berries and pumped to stainless steel tanks for fermentation which we then allowed to ferment naturally with no added yeast. These fermentations are much less vigorous, leading to a long, slow (6-8 weeks long) gentle extraction of colour, tannin and flavour. The wines are then pressed and racked to French oak barrels, for malolactic fermentation and ageing. Maturation for the reserve wines is 18 months in barrel, before being racked to tank, blended and finally bottled.

TASTING NOTES: Beautiful garnet red colour. Nose is very expressive with fig, pomegranate, coffee and chocolate hazelnuts. Lots of black cherry and strawberry jam on the second sniff. In the mouth, the wine is very broad and fruit-driven with plum, black cherry, white pepper and dark chocolate. There is a seductive sweetness here from the rich ripe fruit, and plenty of power, with warming alcohol carrying the finish. Full-bodied but supple and very drinkable. One of our best Oldfield Reserve Merlots in years.

Cases made: 1525

Cellaring potential: 10 - 20 years

Suggested retail: \$28.99 CDN

UPC code: 6 24802-01112 7

TINHORN CREEK VINEYARDS

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