



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2015 *Oldfield Series* 2Bench White

### GRAPE VARIETY:

29% Chardonnay, 27% Sauvignon Blanc,  
26% Viognier, 13% Semillon and 5% Muscat  
**HARVEST DATE:** Sept 2<sup>nd</sup> – October 1<sup>st</sup>, 2015  
**BOTTLING DATE:** June 2016  
**REGION:** Okanagan Valley

### TECHNICAL ANALYSIS

Winemaker: Andrew Windsor  
Viticulturist: Andrew Moon  
Brix at Harvest: 24.0 - 28.0  
Alcohol: 13.5%  
Residual Sugar: <3.6g/L  
PH: 3.64 TA: 6.5

**VINEYARD:** Diamondback Vineyard  
(Black Sage Bench)  
Aspect: South - West  
Vine Orientation: North - South  
Soil: Sand  
Vine Age: 19 years

**VINEYARD:** Tinhorn Creek  
(Golden Mile Bench)  
Aspect: East  
Vine Orientation: North - South  
Soil: Sandy gravel  
Vine Age: 11 years

**2015 VINTAGE:** The hot growing season of 2015 worked out very well for the Bordeaux and Rhone grape varieties that dominate this blend as they can soak up the hot summer days. The Sauvignon Blanc and Viognier in this wine were picked a full month apart and highlight the unique range of flavour and structure in the blend. With the Semillon being the lone variety in this blend on the Black Sage bench, not only does the wine show multi varietal components but also multiple terroirs.

**VINIFICATION:** The wine is made by fermenting a portion of the Sauvignon Blanc and Viognier with natural yeast in new and used French Oak barrels (some barriques, some puncheons). The Semillon, Muscat and Chardonnay are fermented in stainless steel using selected yeast to help emphasize the tropical aromatics of this wine and retain a vibrant freshness. Once fermentation is completed, taking up to several months, the wines are blended and gently fined and filtered prior to bottling in the early summer.

**TASTING NOTES:** With the elevated levels of Viognier in this wine the apricot and stone fruit nose is prominent much earlier than in the 2014. It shows the heat of the vintage by being more opulent than the 2014 this early on, but it delivers on power and poise very nicely. The weight and texture are the hallmark of this wine, with a viscosity and mouthfeel that is only found in some of the world's most interesting wines.

**Cases made:** 1500

**Cellaring potential:** 10 years

**Suggested retail:** \$19.99 CDN

TINHORN CREEK VINEYARDS

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

