



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2016 *Oldfield Reserve* 2Bench White

GRAPE VARIETY:

47% Sauvignon Blanc, 17% Semillon,
16% Viognier, 14% Chardonnay and 6% Muscat

HARVEST DATE: September 16-28th

BOTTLING DATE: May 2017

REGION: Okanagan Valley

TECHNICAL ANALYSIS

Winemaker: Andrew Windsor

Viticulturist: Andrew Moon

Brix at Harvest: 21.6 - 23.4

Alcohol: 13.5%

Residual Sugar: 0.90g/L

PH: 3.70 TA: 5.50

VINEYARD: Diamondback Vineyard
(Black Sage Bench)

Aspect: South - West

Vine Orientation: North - South

Soil: Sand

Vine Age: 20 years

VINEYARD: Tinhorn Creek
(Golden Mile Bench)

Aspect: East

Vine Orientation: North - South

Soil: Sandy gravel

Vine Age: 12 years

2016 VINTAGE: A record early bud break had us thinking that we were in for another hot ripe year as in 2015, but a cool June and July slowed the growing season significantly. There was some moderate disease pressure for the first time in years so diligent work in the vineyard was required to keep the fruit clean and free from mold. In September the sun came out and resulted in an excellent year for whites, with slow steady sugar accumulation and beautiful acids retained with the cool nights. Five varieties and five different picking dates over the course of September, each one picked at optimal ripeness with balanced acid and sugars.

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: Pale straw colour, and the nose has our typical 2 Bench aroma of white and yellow flowers, tropical fruit and sweet vanilla. The palate is lighter and more herbaceous than the 2015 with the highest level of Sauvignon Blanc this blend has seen. Wonderfully refreshing but still has layer of complexity and charm. Will pair well with a wide range of cheeses and light meats and salads.

Cases made: 1507

Cellaring potential: 10 years

Suggested retail: \$19.99 CDN

CSPC code: 307157

TINHORN CREEK VINEYARDS

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