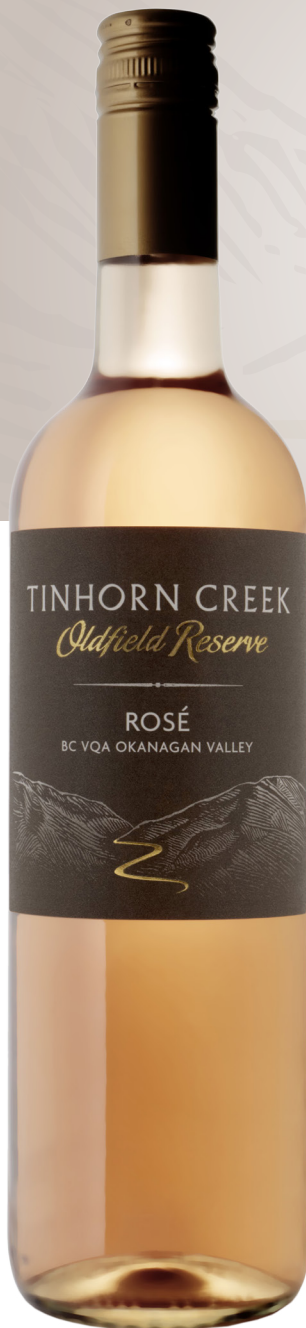


# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2017 Oldfield Reserve Rosé

**GRAPE VARIETY:** 100% Cabernet Franc  
**HARVEST DATE:** October 10, 2017  
**BOTTLING DATE:** March 2018  
**REGION:** Okanagan Valley

**TECHNICAL ANALYSIS**  
Winemaker: Andrew Windsor  
Viticulturist: Andrew Moon  
Brix at Harvest: 22.1  
Alcohol: 12.5%  
Residual Sugar: 8.4g/L  
PH: 3.60 TA: 5.50

**VINEYARD:** Diamondback Vineyard  
(Black Sage Bench)  
Aspect: South - West  
Vine Orientation: North - South  
Soil: Sand  
Vine Age: 20 Years

**2017 VINTAGE:** After consecutive years of early bud break including a record early bud break in 2016, we had a return to normal weather in the Okanagan with spring of 2017. In the week between April and May, the vines awakened from their long winter slumber and immediately shot into action as the wet winter provided the vines with plenty of moisture to grow rapidly. This created a lot of pressure on the vineyard staff to get shoot thinning, wire raising and tucking completed in time. The excess moisture in the ground continued to cause issues as the weather warmed up in June creating some strong disease pressure which continued throughout the growing season. We then proceeded to have a record spell of continuous days seeing zero precipitation for 45 days starting late June. Once we got into harvest, the weather was steady and cool with nighttime temperatures closing in on freezing. The harvest quality was very high, with higher notable acidity and lower alcohol's than usual but optimal ripeness achieved across all varieties. A challenging but very rewarding vintage.

**VINIFICATION:** This Rosé is 100% Cabernet Franc from our Diamondback Vineyard on the Black Sage Bench. It comes from the lowest elevation spot that collects cool air and is perfect for Rosé as its sugar ripeness is usually delayed compared with the blocks used for reds. We machine harvested the grapes at 4 am to come in cool (~5C) and then let them sit in the harvest bins to pick up the colour. We started assessing the juice after about 12 hours of skin contact and then put the grapes directly into the press. We ran a long and slow gentle press program to softly remove the juice, continuing to pick up colour throughout. The wine was then gently racked and fermented in stainless steel with selected yeast strains.

**TASTING NOTES:** A delicate salmon pink colour that shifts to a watermelon rind colour at the edges. Nose is beautifully balanced with red berries topped with Chantilly cream, and undertones of mint, sage and lavender. The palate has a soft fruity approach with some red berries, white peach and a refreshing watermelon flavour, cleansing out the finish. A drier wine than previous vintages, and a more savoury edge in its early stages.

**Cases made:** 1121

**Suggested retail:** \$21.99 CDN

**Cellaring potential:** Drink within 18 months

**UPC code:** 6 24802 97126 1

TINHORN CREEK VINEYARDS

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