



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2018 *Oldfield Reserve* 2Bench White

GRAPE VARIETY:

44% Viognier, 27% Sauvignon Blanc
22% Semillon, 5% Muscat, 2% Chardonnay

HARVEST DATE: Sept. 19 - Oct. 19, 2018

BOTTLING DATE: June 2019

REGION: Okanagan Valley

TECHNICAL ANALYSIS

Winemaker: Andrew Windsor

Viticulturist: Andrew Moon

Brix at Harvest: 22.1 - 24.2

Alcohol: 13.5%

Residual Sugar: 1.30g/L

PH: 3.58 TA: 5.40g/L

VINEYARD: Diamondback Vineyard
(Black Sage Bench)

Aspect: South - West

Vine Orientation: North - South

Soil: Sand

Vine Age: 22 Years

VINEYARD: Tinhorn Creek Vineyard
(Golden Mile Bench)

Aspect: East

Vine Orientation: North - South

Soil: Sandy Gravel

Vine Age: 14 Years

2018 VINTAGE: The vintage was a slightly below the five-year average for heat in the Okanagan valley, and was close to a normal season over the last twenty years. The large snowpack provided lots of runoff and moist soils to start of the growing season in early May, allowing the vine to grow without irrigation for the most part of spring. With nearly perfect conditions during flowering, crop potential was high, enter the great vineyard team, who through many hours of hard work adjusted the crop to produce balanced fruit load. June to August was great weather for vine growth and fruit development, and it looked like an early holiday for the vineyard crew. High smoke cover in August slowed the development down, gave us all a heart flutter, but proved to be ok in the end. A long slow fall increased flavour profiles and reduced any chance of too much sugar accumulation. Harvest was completed in November without much fuss, producing well-balanced wines and a very impressed vineyard manager.

VINIFICATION: We were able to secure a little more Viognier this year from one of our standout grape growers at Star Vineyard in western Osoyoos. The main components Viognier and Sauvignon Blanc were fermented naturally in new French oak with a portion being transferred to concrete for a short maturation period of about 2.5 months. The balance was fermented in stainless steel using selected yeast strains before being transferred to concrete for ageing as well. Lightly fined and filtered prior to bottling.

TASTING NOTES: Straw yellow colour. The nose has that wonderful 2 Bench typicity with white flowers at the fore. Honeycomb and lime zest jump from the glass. Great acidity this year with the elevated viognier levels. Texture wine with subtle grip and purity on the palate from its time over the holidays spent in concrete. Will evolve nicely over the next few years.

Cases made: 1500

Cellaring potential: 10 years

Suggested retail: \$21.99 CDN

UPC code: 6 24802 97120 9

TINHORN CREEK VINEYARDS

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