



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2016 *Oldfield Reserve* Rosé

GRAPE VARIETY: 100% Cabernet Franc
HARVEST DATE: October 2016
BOTTLING DATE: April 2017
REGION: Okanagan Valley

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 23.1
Alcohol: 13%
Residual Sugar: 6.5g/L
PH: 3.60 TA: 5.50

VINEYARD: Diamondback Vineyard
(Black Sage Bench)
Aspect: South - West
Vine Orientation: North - South
Soil: Sand
Vine Age: 19 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. In September the sun came out and resulted in an excellent year for Rosé, with slow steady sugar accumulation and beautiful acids retained with the cool nights. The Rosé block gets full leaf removal to ensure a fruit driven flavour profile. Made easier by the purchase of our new de-leaving machine, it also allows us to start and finish the work at the precise moment we want to expose the fruit to direct sunlight.

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 4am to come in cool (~5C) and then let them sit in the harvest bins to pick up colour. We start looking at 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 but continue to pick up colour throughout. It was then gently racked and fermented in stainless steel with selected yeast strains.

TASTING NOTES: A pretty peachy colour hints at Provence. Lifted aromas of blood orange, fresh strawberry, with hints of vanilla and red flowers. Palate is watermelon, citrus, and strawberries in Devonshire cream, with a subtle sweetness with the tartness of crab apples. Lots of length and very refreshing. Will develop a more herbal, anise edge over the summer.

Cases made: 1100

Suggested retail: \$19.99 CDN

Cellaring potential: Drink within 18 months

UPC code: 6 24802 97126 1

TINHORN CREEK VINEYARDS

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