



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN

## TINHORN CREEK

### *Innovation Series Whole Cluster Cabernet Franc 2016*

**\$45.00\***

\* Suggested retail price

	Product code	127793
	Format	6x750ml
	Listing type	Domestic
	Country	Canada
	Regulated designation	Table wine
	Region	British Columbia
	Varietal(s)	Cabernet Franc 100%
	Color	Red
	Sugar	Dry
	Closure type	Metal screw cap

#### ABOUT THIS WINERY

Established by the Shaunessy and Oldfield families on the South Okanagan's legendary Golden Mile Bench in 1993, Tinhorn Creek is a very special winegrowing project, comprising 150 acres of spectacular vineyards in two distinct areas, one on either side of the valley. The two vineyards have significantly different soils, exposures, and microclimates. This is a big advantage, providing the opportunity to cultivate a wide range of grape varieties.

#### TASTING NOTES

Nose jumps out with perfumed floral notes, cranberries and preserved citrus. Brambly fruit almost hints at a Zinfandel, then a creamy vanilla ice cream comes through from the well-integrated French oak. Palate is big and ripe with some sour cherry, raspberry jam and bitter orange peel. Tannins are assertive, reminiscent of a Nebbiolo in texture. Rustic and fun!

#### VITICULTURAL NOTES

A record early bud break had the winery expecting another hot ripe year as in 2015, but a cool June and July slowed the growing season significantly. The north east facing slope and altitude of the Red Brick Vineyard protects this site from most frost, and the early ripening of the block means Chris Hanson was able to avoid the frost that affected much of the south end of the valley in mid-October. Another beautiful harvest from this site.

#### WINEMAKING NOTES

The grapes were hand harvested in early October and were fermented whole cluster (no crushing or destemming) in open top fermenters and allowed to ferment naturally (no added yeast) for 25 days. The wines were then pressed and racked to French oak barrels for malolactic fermentation and aging. Aged in barrel for 16 months before being racking, fining and minimal filtration.



**- 93 Points -**  
Wine Scores

**- 93 Points -**  
Rick VanSickle

**- 92 Points -**  
John Schreiner

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