

**TINHORN CREEK**  
*Pinot Noir 2018*

	Product code	530709
	Format	12x750ml
	Listing type	Open
	Country	Canada
	Regulated designation	Vintners quality alliance (VQA)
	Region	British Columbia
	Subregion	Okanagan Valley, Black Sage/Osoyoos
	Varietal(s)	Pinot Noir 100%
	Color	Red
	Closure type	Metal screw cap
	Aging vessel type	New French Oak Puncheons
	Length of aging	13 months

**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**

The nose is popping and very expressive. Cranberry and cherry up front, but quickly showing orange milk chocolate notes, dried sage, and subtle rose. The palate has beautiful ripe fruit with a sweet cherry core but is wrapped tightly in an earthy mix of dried currant, blueberry and tannins. A long-textured finish means cellaring will reward you with a special wine in a few years yet. Buy by the case.

**VITICULTURAL NOTES**

After consecutive years of early bud break there was a return to normal weather in the Okanagan with spring of 2017. A record spell of zero precipitation for 45 days starting late June. During harvest, the weather was steady and cool with nighttime temperatures closing in on freezing. The harvest quality was very high, with higher notable acidity but optimal ripeness was achieved. A challenging but very rewarding vintage.

**WINEMAKING NOTES**

A tale of two wines. One batch was fermented in small open-top fermenters with 30% whole cluster and allowed to ferment naturally. The second was completely destemmed and fermented in closed top tanks with selected yeast. Aged in a small portion of new French oak and then blended and bottled in summer of 2018. It was aged in bottle for 6 months for proper bottle conditioning to occur and to bring out the true complexities of this great variety.



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