

## TINHORN CREEK Oldfield Series 2Bench Red

\$32.99\*

\* Suggested retail price

	Product code	387647
iii	Format	12x750ml
<b></b>	Listing type	Domestic
~	Country	Canada
<b>Ø</b>	Regulated designation	Vintners quality alliance (VQA)
$\Diamond$	Region	British Columbia
<b>Q</b>	Subregion	Okanagan Valley, Black Sage/Osoyoos
	Varietal(s)	Cabernet Sauvignon 47%
	Varietal(s)	Cabernet Franc 24%
	Varietal(s)	Merlot 20%
	Varietal(s)	Malbec 6%
	Varietal(s)	Petit Verdot 3%
%	Alcohol Level	14%
	Color	Red
	Sugar	Dry
-	Closure type	Metal screw cap
	Aging vessel type	French oak barrels & in bottle
X	Length of aging	1 year

## **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**

Aromatics show a wonderful complex range of spice and dark fruit.

Blueberry pie from the Cabernet Sauvignon and dried herbs and cigar tobacco from the Cabernet Franc. Palate is structured and shows really nice blue and black fruit. The wine is wonderfully balanced, powerful with very fine tannins, giving length and staying power.

## VITICULTURAL NOTES

Another beautiful, warm, dry summer along with a cool autumn, means another great growing season for our Bordeaux grape varieties. There was almost zero disease or pest pressure on the vineyard this year, and the grapes were allowed to hang until achieving optimal ripeness in early October.

DANIEL STIEFVATER WINEMARING AROTES **ERIN ANGEL** 

**BROOK CAIRNS** 

(604) 250-5064

(778) 999-2074 BC Sales Manager

Sales Representative The wine was inoculated and slowly allowed remaiswarm naturally and diangle more designed and slowly allowed remaiswarm naturally and diangle more designed and slowly allowed remaiswarm.



**KRIS DE RUITER** (250) 532-2527 Sales Representative -Vancouver Island

**BRANDI SWITZER** (604) 802-3906 Sales Representative - Metro Vancouver



maintained with a combination of punch downs and pump-overs to optimize colour extraction without forcing out too much tannin. The wines were then pressed to French oak barrels (30% new) prior to completing primary fermentation to mitigate tannin extraction in alcohol phase. The wine was then aged in bottle for a year to allow proper bottle conditioning to occur.



- 94 Points -San Francisco International Wine Competition

- 92 Points -Wine Scores

- 90 Points -Wine Enthusiast

**DANIEL STIEFVATER** (778) 679-2969 BC Sales Manager

NEIL PUNSHON (778) 331-8952 Manager - Liquid Art Selections ERIN ANGEL (604) 250-5064 Sales Representative -On-Premise

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