

TINHORN CREEK
Cabernet Franc 2017

\$24.99*

* Suggested retail price

	Product code	530717
	Format	12x750ml
	Listing type	Domestic
	Country	Canada
	Regulated designation	Vintners quality alliance (VQA)
	Region	British Columbia
	Subregion	Okanagan Valley, Black Sage/Osoyoos
	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

Deep garnet red colour. The nose is a touch delicate in its youth, but shows a beautiful balance of fresh red berry fruit, preserved cherries and orange rind with clove. The palate is focused with spicy oak and grenadine up front. It then fills out the mid palate with cherry pie sweetness before finishing with fine tannins that carry the fruit sweetness nicely. Will reward some short/mid-term cellaring.

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

Fermented in both closed and open top fermenters and allowed to ferment naturally with no added yeast. These fermentations typically are warmer and are much less vigorous, leading to a long, slow (6-8 weeks long), gentle extraction of colour, tannin and flavour. The wines were then pressed and racked to oak barrels, a mix of French, American and Hungarian oak, for malolactic fermentation and aging. Maturation ranged from 12 - 14 months.



- 91 Points -
John Schreiner

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