

2013 SYRAH MOURVEDRE



CSPC:	686675		
Price:	\$35.00		
Production:	120 cases		
Sales Agents:	Please visit http://road13vineyards.com/contact/sales_agents/		
Blend:	85.3% Syrah	12.1% Mourvedre	2.6% Grenache
Wine Chemistry:	pH: 3.75	RS: 2.6 g/L	
	T.A.: 5.3 g/L	Alcohol: 13.7%	
	Average Brix at Harvest:	23.5 Brix	
Bottling Date:	9th of March 2015		

Viticulture:

Most of the grapes in this wine came from Road 9 Vineyard, which is owned and operated by Road 13. It is a warm site with rocky soil that is perfect for ripening Rhone varietals. We made sure to keep the yields low, at less than 3 tons per acre to help the grapes develop maturity and concentration. In addition, we used deficit irrigation practices to limit the vigour of the vines and further encourage flavour and aroma concentration. An extensive green harvest was done to ensure uniform crop maturity. The other grapes used in this blend were grown in the Castle Vineyard and Blind Creek Vineyards, which are simply phenomenal pieces of dirt.

Winemaking:

The grapes were picked when they were optimally ripe and destemmed, gently, into small fermenters. These were plunged 2-4 times a day during the on-skin fermentation and pressed using our traditional basket press near sugar dryness. We aged the Syrah Mourvedre for 15 months in older French oak barrels.

Tasting Notes:

The 2013 Syrah Mourvedre has an inviting dark hue from those ripe grapes hanging in the sun. The nose is lifted and vibrant with aromas of blackberry, cardamom, black olive, vanilla pod, and orange blossom. The palate is seductive, delicate, and soft with gorgeously ripe tannins and a fabulously long finish. The 2013 Road 13 Syrah Mourvedre is filled with bewitching flavours of ripe blueberry, blackberry and spice rack. A total winemaker's favorite, complex, elegant, amazingly balanced, and a true World Class wine.