



ROAD 13



2019 GSM

FIELD REPORT

The 2019 vintage started with a very warm spring and summer, providing excellent growth through veraison. The fall temperatures were cooler allowing for a slower ripening season. This resulted in wines with lower alcohol, ripe fruit notes and crisp, balanced acidity.

WINEMAKER'S NOTES

A blend of 3 great Rhône varietals Syrah, Mourvedre, and Grenache. All hand-picked at peak ripeness, and individually sorted, fermented and aged. Grenache and Mourvedre were aged for 18 months in French Oak "Hogshead" barrels, while the Syrah was aged for 18 months in both French and American oak barriques. This allowed the Grenache and Mourvedre to retain their delicate, spicy aromas.

TASTING NOTES

On the nose, you will find fresh ripe strawberry, black cherry, white pepper, plum and Sandalwood. Deep flavours of ripe dark cherry, black currant, white & black pepper, BBQ spices, and subtle oak notes linger on the finish.

PERFECT PAIRINGS

Grilled portabella mushroom, Cajun-spiced pork tenderloin or by itself at the end of a hard day's work.

BLEND

64% SYRAH 20% MOURVEDRE
15% GRENACHE 1% VIOGNIER

CHEMISTRY

PH 3.6 | TA 6.3 G/L
ALC 13.9% | RS 3.3 G/L

PRODUCTION

BOTTLED JULY 2020
835 CASES
SKU 579938