



ROAD 13



2019 JACKPOT SYRAH

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

The Syrah for this wine is 75% from our Golden Mile Bench Vineyard (west Okanagan Valley) and 25% from our Black Sage Bench Vineyard (east Okanagan Valley). The grapes were hand-harvested, sorted, gently destemmed (berries kept whole), fermented and kept on skins for 28 days before being gently pressed off the skins. The wines were then aged in French and American oak barrels (35% new oak barrels) for 18 months before final blending.

TASTING NOTES

Big dark fruit on the nose with aromas of ripe Rainier cherry, fresh blackberry, and black pepper with subtle toasted oak aromas. This big, elegant Syrah contains all the ripe spicy notes from the west side vineyards with rich, ripe fruit-forward notes from the east side of the valley. Flavours of ripe cherry with fresh white and black pepper, blackberry pastry, rich caramel and subtle oak vanilla on the palate pair perfectly with the lengthy finish.

PERFECT PAIRINGS

BBQ beef ribs, lamb dishes, grilled Rib-eye with a red wine marinade, Porterhouse steak, Tenderloin steak, beef or hearty autumn stews, chili, roasted mushrooms, Osso Bucco, dark chocolate, firm and blue cheeses, charcuterie boards, curry dishes, tourtiere, roasted autumn vegetable dishes, or by itself with friends.

BLEND

99% SYRAH
1% VIOGNIER

CHEMISTRY

PH 3.56 TA 5.8 G/L
ALC 13.5% RS 3.1 G/L

PRODUCTION

434 CASES
SKU 876698