

2020 SEVENTY-FOUR K



1 BOTTLE = \$1.00 TO
YOUNG AGRARIANS

THE WORLD NEEDS MORE FARMERS

We're investing in the next generation of farmers with the help of our friends from Young Agrarians and you can help! Young Agrarians are new and young ecological farmers who are advocates for regenerating soils and building vibrant food systems to feed our communities. Join the movement at road13vineyards.com/74K.

FIELD REPORT

A mild March sparked an early budbreak in 2020. Despite this early start, a cool spring and rainy June slowed growth in the vineyards. The summer was hot and dry leading into a warmer ripening season in September and October, extending the ripening and balancing the acidity in the grapes.

WINEMAKER'S NOTES

Each grape variety was harvested at optimal ripeness, hand-sorted, gently destemmed, fermented and aged individually. The wines for this blend were kept on skins to optimize power and structure to age 5-7 years, without compromising fruit, balance and approachability. The wines for this blend were aged in barrels for 10 months both in French and American oak barrels (15% new oak).

TASTING NOTES

Big, ripe fruit notes on the nose of black cherry, blackberry, BBQ spice, and subtle sweet oak. This fruit-forward, balanced wine has hints of dark plum and mint on the palate with a long, complex finish. Perfect for pairing with prime rib, beef tenderloin, wild mushroom risotto, or charcuterie, as well as watching the sunset.

BLEND

37% Merlot
26% Syrah
16% Petit Verdot
7% Cabernet Sauvignon
5% Cabernet Franc
5% Malbec
4% Mourvedre

CHEMISTRY

PH 3.64
TA 6.0 G/L
ALC 13.5%
RS 1.4 G/L

PRODUCTION

Bottled August 2021
4261 Cases
SKU 078915



ROAD 13

SEVENTY-FOUR K

BRITISH COLUMBIA BC VQA

All about the dirt.

road13vineyards.com



SOUTH OKANAGAN
HARD
WORK
ROAD 13
BOLD
FLAVOUR
WINERY + FARM