



ROAD 13

GSM 2016

VITICULTURE:

The 2016 growing season was long, dry and warm, with most vineyards maturing their fruit very early and with perfect ripeness. During harvest the grapes were sampled bi-weekly to measure flavour and tannin development. Each variety and parcel of fruit was picked at its optimal point of flavour development for the GSM style, which is always at the very end of the season. The grapes for the 2016 GSM primarily came from the Blind Creek Vineyard in the Similkameen valley, with a small portion of Mourvedre and Syrah grapes coming from our vineyards in the Okanagan Valley.

WINEMAKING:

The grapes for the 2016 GSM were all carefully sorted, and destemmed without crushing, into small open-top vessels for true small lot fermentation. The Grenache and Mourvedre were co-fermented with Syrah skins from earlier fermentations. This practice adds to the complexity, colour, and tannin structure of the lighter Grenache and Mourvedre grapes. The caps were punched down by hand thrice daily for about 10 days and the wine was then pressed off in our wooden basket press to commence the maturation process in a combination of older French oak barrels and a small percentage of new barrels. The final blend was assembled in March 2018, where a small amount of Syrah was added to finish off the wine before bottling a few weeks later.

TASTING NOTES:

This impressive wine opens with lifted aromas of pomegranate, red cherry, red liquorice, apricot and white flowers. The palate is big and silky, with nicely polished tannins, sweet red fruit, dark plum, and pretty notes of violets, white pepper, citrus rind, and vanilla bean. Pair the wine with prosciutto and other cured meats, mild cheeses, lamb, veal, and venison. Drink now through 2023.

SKU: 579938

PRODUCTION: 657 cases

THE BLEND:

51% Syrah 36% Grenache 11% Mourvedre 2% Viognier

WINE CHEMISTRY:

Avg Brix: 25 pH: 3.75 TA: 6.3 g/L

Alcohol: 14.4% RS: 2.8 g/L

BOTTLED: May 2, 2018

IT'S ALL ABOUT THE DIRT

www.road13vineyards.com

