



# ROAD 13



## 2017 GSM

### FIELD REPORT

The 2017 growing season experienced higher than normal rainfall and a cool spring gave way one of the warmest, driest summers in 40 years. Smoke from forest fires in other areas of the province reflected much of the heat away from the vines, resulting in high flavour intensity, moderate sugars, and solid levels of acidity.

### WINEMAKER'S NOTES

The grapes for the 2017 GSM were carefully sorted and destemmed without crushing, into small, open-top vessels for small lot fermentation. The Grenache and Mourvedre were then co-fermented with Syrah skins from earlier fermentations. The Syrah skins are what lend complexity, colour, and tannin structure to the lighter Grenache and Mourvedre grapes. The grapes were punched down by hand three times a day for 10 days and then pressed in our wooden basket press. The juice was then aged in older French oak barrels and a small percentage of new barrels. A small amount of Syrah was added to finish off the wine and the final blend was assembled in May 2019.

### TASTING NOTES

This impressive wine opens with lifted aromas of pomegranate, red cherry, wild game, white pepper and cured charcuterie meats. The palate is big and silky, with nicely polished tannins, sweet red fruit, dark plum, and pretty notes of violets, white pepper, citrus rind & vanilla bean.

### PERFECT PAIRINGS

Prosciutto. Cured meats. Mild cheese. Lamb. Veal. Venison.

#### BLEND

51% GRENACHE  
34% MOURVEDRE  
15% SYRAH

#### CHEMISTRY

PH 3.70      TA 6.1 G/L  
ALC 14.4%      RS 1.6 G/L

#### PRODUCTION

BOTTLED MAY 2019  
430 CASES  
SKU 579938