



ROAD 13



2018 GSM

FIELD REPORT

The 2018 growing season got off to a great start but in mid-July smoke from fires in the Pacific Northwest blocked much of the sunlight which slowed down ripening dramatically. This resulted in wines with lower alcohol levels, ripe fruit flavours, and balanced acidity. All's well that end well.

WINEMAKER'S NOTES

Each vineyard block was hand-harvested, sorted, destemmed, fermented separately. The wines were aged for 18 months in 35% new French oak barrels prior to final blending. Once blended the wine was aged in tank for another 8 weeks to fully integrate before bottling.

TASTING NOTES

This bold blend of Rhône varietals has big aromas of black pepper, leather, black cherry and baking spice. The palate is full-bodied and filled with flavours of smoked black pepper, black cherry, blackberry, and a smokey oak that lingers on the finish.

PERFECT PAIRINGS

BBQ ribs. Roast beef. Coq au vin. Cheese. All the cheese.

BLEND

50% SYRAH, 25.1% GRENACHE,
23.4% MOURVEDRE
1.5% TEMPRANILLO

CHEMISTRY

PH 3.84 TA 3.4 G/L
ALC 14.3% RS 6.2 G/L

PRODUCTION

485 CASES
SKU 579938