



ROAD 13



2018 JACKPOT SYRAH

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

The Syrah for this wine was sourced from our Castle Vineyards here on the Golden Mile Bench and from our vineyard in the Similkameen Valley. Both vineyard blocks were hand-harvested, sorted, destemmed and fermented separately. The wines were aged in 40% new French oak barrels for 18 months before final blending. After final blending the wine was further aged in tank before bottling.

TASTING NOTES

Dense black cherry, plum, black and black pepper will lure you in but it's those leather and slight smokey oak notes on the nose that will have you coming back for more. This Syrah is very full-bodied, balanced with all kinds of silky smooth tannins (an iron fist in a silk glove). Brimming with plum, black cherry and cigar tobacco, this beautifully crafted wine lives at the intersection of balance, power, and elegance.

PERFECT PAIRINGS

Rib-Eye. Filet Mignon. Stuffed Mushrooms. A good Cigar.

BLEND

100% SYRAH

CHEMISTRY

PH 3.84 TA 3.1 G/L
ALC 15.1% RS 6.2 G/L

PRODUCTION

330 CASES
SKU 876698