



ROAD 13



2018 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 vineyards in the Similkameen and Okanagan Valleys. Both vineyard blocks were hand-harvested, sorted, destemmed, and fermented separately. The wines were aged in 30% new French oak barrels for 18 months before final blending. After final blending was complete, the wine was further aged in tank before bottling.

TASTING NOTES

Meaty, Game notes take centre stage but the black cherry, cooking spices, and a subtle smokey oak play deliciously supporting roles. The full-bodied, balanced and elegant nature of this Syrah makes it both food-friendly and sip-sational. Light the grill or light the fire—either way, it's a perfect pairing.

PERFECT PAIRINGS

Leg of lamb, Osso Bucco, Rib-Eye steak. Après-ski.

BLEND

100% SYRAH

CHEMISTRY

PH 3.83 TA 2.9 G/L
ALC 15.1% RS 6.1 G/L

PRODUCTION

630 CASES
SKU 417287