

2019 SYRAH MALBEC

FIELD REPORT

The 2019 vintage started with a very warm spring and summer which provided earlier season ripening (especially to earlier ripening grape varieties). The Fall was cooler than usual, allowing ripe fruit character to be harnessed from each grape variety while maintaining the acidity balance in the final wines. Each grape variety was harvested at its optimal point of flavour development.

WINEMAKER'S NOTES

This unique red blend captures the spice of Syrah and marries the fruit and density found in Malbec. The Syrah for this blend was hand-harvested, sorted, gently destemmed, then co-fermented with Viognier to enhance the fruit and floral elements of the Syrah. The Syrah and Malbec wines were kept on skins for 21 days and then aged in French and American oak (20% new oak barrels) for 16 months prior to final blending.

TASTING NOTES

This is a full-bodied wine with balance, power, and complexity. Flavours of dark cherry, licorice, white pepper, blueberry pie, dark chocolate-covered acai berry, and slight oak on the lengthy finish.

PERFECT PAIRING

BBQ beef ribs with a coffee/cherry rub, Rack of Lamb, Bison tenderloin, grilled Rib-eye, Osso Bucco, Lamb shanks roasted with autumn vegetables, charcuterie boards, firm and soft cheeses, and Southern BBQ dishes.

BLEND

52% Syrah
47% Malbec
1% Viognier

CHEMISTRY

PH 3.55
TA 6.4 G/L
ALC 14.3%
RS 3.3 G/L

PRODUCTION

Bottled July 2021
418 Cases

All about the dirt.

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SOUTH OKANAGAN
HARD
WORK
ROAD 13
BOLD
FLAVOUR
WINERY + FARM



ROAD 13

SYRAH MALBEC

BRITISH COLUMBIA BC VQA