



# ROAD 13



## 2019 SYRAH

### FIELD REPORT

The 2019 vintage started with a very warm spring and summer, providing excellent growth through veraison. The fall temperatures were cooler allowing for a slower ripening season. This resulted in wines with lower alcohol, ripe fruit notes and balanced acidity.

### WINEMAKER'S NOTES

This Syrah is a blend of all 7 different blocks of Syrah from both sides of the Okanagan Valley. Each block was hand-harvested, sorted, gently destemmed and fermented individually to maximize the character from each block of Syrah. The Syrah was co-fermented with a small amount of Viognier which helps lift the fruit and floral notes from the Syrah. Each wine was then aged in French and American oak barrels (20% new oak) for 16 months before final blending.

### TASTING NOTES

Full-bodied, balanced and smooth. Spicy cherry, blueberry, blackberry together with slight sandalwood, subtle violet and hibiscus aromas on the finish.

### PERFECT PAIRINGS

Leg of lamb, lamb burgers with blue cheese, BBQ ribs or by itself when you're in the mood for a spicy red wine with loads of complexity.

#### BLEND

99% SYRAH  
1% VIOGNIER

#### CHEMISTRY

PH 3.59      TA 6.5 G/L  
ALC 14.3%      RS 3.3 G/L

#### PRODUCTION

624 CASES  
BOTTLING DATE  
JULY 21/21