



DEAD OF NIGHT 2015

VARIETIES: 50% SYRAH, 50% TANNAT
PRODUCTION: 317 CASES
ALC./VOL.: 15.2%
OTHER: pH 3.77, TA: 6.0 g/L, RS: 1.11g/L

VINEYARD

This year the Tannat came from our Home Vineyard and the Syrah from Stubb's Vineyard, both of which are located on the Osoyoos East Bench. These vineyards are both Class 1 growing sites. The blend is once again the 50% Tannat/ 50% Syrah mix that has produced our flagship Dead of Night since the 2011 vintage.

We experienced warmer growing conditions similar to years prior and an early, dry spring. At the height of summer the season was interrupted by forest fires. Although incredibly distressing, good vineyard management mitigated the smoke effect on the grapes. We dropped fruit for both varieties, and carried out aggressive leaf thinning in order to minimize disease pressure. The cropping levels ended up at approximately 3.5 tons per acre for both varieties. We ended the season with great fruit from both varieties, and our Tannat carrying great acidity as always. We harvested the Syrah on the 21st of October and the Tannat on the 24th of October. The Brix levels were 23.1 and 25 respectively.

WINEMAKING

The grapes were hand-picked and cluster sorted in the vineyard and sorted a second time at the winery. The fruit was destemmed before fermentation and no varieties were crushed. As usual with our blends, each component of the wine is fermented separately.

The fruit was gently pressed and sent to the variable capacity 5000L stainless steel fermenting tanks where both the Tannat and Syrah underwent a shorter, low-temperature fermentation (20°C - 24°C).

Due to the fire during the growing season the fruit was pressed early to avoid any smoke taint to the wine. The wines were gently pumped over three times per day as per our standard protocol.

Once the primary fermentation was complete, the wines were settled, racked and returned to tank (80%) and barrel (20%) for secondary (malolactic) fermentation. After malolactic fermentation finished, the wines were transferred to barrel to complete maturation for a weighted average of 14 months. The Tannat aged in 30% new French oak and the Syrah aged in 25% new Hungarian oak with a heavy toast. The remainder matured in older neutral barrels. The new barrels were 225L from François Frères and Saury cooperages. The individual component wines were racked from barrel and blended in February 2017 then bottled in March 2017.

TASTING NOTES

The 2015 Dead of Night is a dry, full-bodied red wine with a colour of deep ruby with a touch of purple. The nose consists of dark plum, blackberry, leather and cedar. The palate follows the nose with dark cherry and some earthiness. The wine has good structure; it's bold yet has an elegance and silky tannins which one might not expect to see in a Tannat blend. The wine comes through with a smooth texture, toasty notes (due to the Hungarian barrels used on the Syrah) and a long finish.

This vintage is drinking especially well upon release but we expect, as always with Dead of Night, that it will benefit from aging up to ten years under proper cellar conditions.