



## DEAD OF NIGHT 2012

VARIETIES: 50% SYRAH, 50% TANNAT  
PRODUCTION: 247 CASES  
ALC. /VOL.: 14.3%  
OTHER: PH 3.71, TA: 6.31 G/L, RS: 2.5G/L

### VINEYARD

The Tannat and Syrah grapes for the Dead of Night blend are grown in two Osoyoos East bench vineyard sites owned by the winery. Typical of this area, both plots are Class 1 with good southwest aspect and slope. Generally, the soil type can be classified as sand to loamy sand with silica and granite composition in both locations.

### WINEMAKING

Each variety was fermented separately in our standard 5000L fermenter. The best Syrah lots were chosen for our flagship Dead of Night blend, but the treatment during fermentation was the same as our varietal Syrah, with three pump-overs per day and gentle maceration.

Tannat is a more rustic variety and thus can withstand more vigorous extraction without yielding bitterness. Its program included rack and returns in addition to the regular pump-overs.

Once the fermentation was complete, the wine was settled, raked and returned to tank. It then underwent full malolactic fermentation in tank and upon completion was transferred to oak barrels. The barrels were all 225L barriques; 35% of which were new French oak from the Seguin Moreau cooperage, because that's just the way we rolleau, around here.

The blending trials, and the blending, took place in early February. The wine was bottled on April 3<sup>rd</sup>, 2013.

### TASTING NOTES

This is a dry, medium bodied wine. The nose displays aromas of dark cherry, prune plum and violets. Notes of pepper and tobacco can be found as well. Although the Dead of Night is aged in a considerable amount of new oak, its effect on the wine is to provide a well-balanced and integrated oak element that doesn't at all overpower the other aspects of the wine.

On the palate the wine is rich but with good acidity. The palate is consistent with the nose with its cherry and plum notes, but also displays meaty and smoky characters. It also displays flavors reminiscent of red currants, blackberries and cherry jam. The finish is long and generous with impressive fine and soft tannins.

This wine, like each of its varietal components, shows really well when matched with roasted meats and game. This wine drinks well now but should continue to improve with seven to as much as ten more years of aging.

