



## DEAD OF NIGHT 2010

VARIETAL: SYRAH 53%, TANNAT 47%  
PRODUCTION: 405 CASES  
ALC./VOL.: 14.0%  
OTHER: pH 3.67, TA: 7.8 g/L, RS: 1.8g/L

### VINEYARD

We grow the fruit for Dead of Night in two Osoyoos East Bench vineyards. Both are owned by the winery, and both are Osoyoos East Bench class 1 sites with good southwest aspect and slope. While each vineyard's soil type is different, they can be generalized as sand to loamy-sand with silica and granite composition.

### WINEMAKING

Each variety was fermented separately in 5000L fermenters (our standard size fermenter). The best Syrah lots were chosen for Dead of Night, but the treatment was the same as our varietal Syrah, with three pump-overs per day and gentle maceration. Tannat can take more vigorous extraction without yielding bitterness and its program included rack and returns in addition to the regular pump-overs.

Once fermentation was complete, the wine was settled, racked and returned to tank. The wine then underwent full malolactic fermentation in tank and upon completion, was transferred to oak barrels. The barrels were all 225 L barriques. 20% of the barrels were new Hungarian barrels and 20% of them were new French barrels.

The blending trials, and the blending, took place in early February. The wine was bottled on March the 7th.

### 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. As with the 2009 vintage, although 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 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, raspberries and cherry jam. The finish is long and generous with impressive fine and soft tannin.

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 evolve and improve with up to seven to ten years of bottle age.

