



SYRAH 2010

VARIETAL:	SYRAH 91% TANNAT 9%
PRODUCTION:	572 CASES
ALC./VOL.:	14.4%
OTHER:	pH: 3.84, TA 6.6g/L, RS 1.4g/L

VINEYARD

We source the fruit for our Syrah from two different Osoyoos East Bench vineyards: the Kelliher vineyard, just two properties over from us on the Osoyoos East Bench, and from our Lease Block vineyard. Both are Osoyoos East Bench vineyards and are class 1 sites with good south or west aspect and slope. The vineyards soil type varies slightly but they can be generalized as sandy to loamy-sand with a silica and granite composition.

We separate the Kelliher vineyard into two blocks: one block that has a south aspect, and another that has a west aspect. Although the characteristics of the fruit from each block vary considerably, all produce comparable fruit in terms of quality.

WINEMAKING

The fruit from each block was fermented separately in 5000 L fermenters (our standard size fermenter). Each received the same treatment with three pump-overs per day and gentle maceration.

Once fermentation was complete, the wine was settled, racked and returned to tank. The wine underwent full malolactic fermentation in tank and upon completion, it was re-racked and transferred to barrel to complete maturation. The barrels were all 225 L barriques, with 20% being new Hungarian barrels, and 10% new French barrels.

Each block of Syrah was kept separate throughout its maturation. The selection of barrels for our Dead of Night blend, and for the varietal Syrah, and the subsequent blending, were made in February 2010. Bottling took place on the 5th of March.

TASTING NOTES

This is a dry, medium-bodied red wine. On the nose, there is the hallmark black pepper of Okanagan Syrah accompanied by strong black cherry, sweet beet, and clove and allspice aromas. The French and Hungarian oak was used to provide background aromas such as clove and spice, but care was taken with the oak program to not overpower the elegant fruit profile of this vintage of our syrah.

The palate is generous with rich mulberry and dried cherry flavors, along with earthy chocolate and leather notes. Tannins are smooth, and the finish is long. The wine drinks well now but it would reward cellaring of five to seven years.

