



DEAD OF NIGHT 2009

VARIETAL: TANNAT 50%, SYRAH 50%
PRODUCTION: 340 CASES
ALC./VOL.: 14.2%
OTHER: pH 3.6, TA: 7.4 g/L, RS: 1.4g/L

VINEYARD

The fruit for Dead of Night is grown 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 a 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 maceration without yielding bitterness, and its program included rack and returns in addition to the regular pumpovers.

Once fermentation was complete, each wine was settled in stainless tanks and then transferred to barrel where full malolactic fermentation was completed. The wine was then racked and returned to barrels for 18 months of maturation. For the Syrah, about 25% of the cooperage consisted of new Hungarian oak barriques. For the Tannat, about 65% of the cooperage used was new French barriques.

We carried out many blending trials with this wine, and after the final blend was established, the majority of the wine (about 95%) was blended after the first 16 months of maturation. Small amounts (about 5%) of selected lots of Syrah were blended in about a week before bottling, which took place in March.

TASTING NOTES

Dead of Night is a rich, medium bodied wine with a nose of violets, dark cherry and blackberry complemented by bits of cedar and plum. A nice spine of acidity and considerable, yet round and fine tannins, provide the structure for the ripe dark fruit, chocolate and plum flavours of the palate. The finish is long and lingering. Drinks well now, but will continue to improve over the next five to eight years in bottle.

