



## DEAD OF NIGHT 2011

VARIETIES: 50% SYRAH, 50% TANNAT  
PRODUCTION: 206 CASES  
ALC./VOL.: 14.3%  
OTHER: PH 3.71, TA: 6.31 G/L, RS: 2.5G/L



### VINEYARD

The fruit for the Dead of Night blend in grown in two separate Osoyoos East Bench vineyards owned by the winery. Both sites 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 vineyard 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 can withstand more vigorous extraction without yielding bitterness and its program included rack and returns in addition to the regular pump-overs.

Once the fermentation was complete, the wine was settled, racked 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; 20% of which were new Hungarian oak & 20% of which were new French oak.

The blending trials, and the blending, took place in early February. The wine was bottled on March 22, 2013.

### TASTING NOTES

This is a dry, medium bodied win. The nose displays aromas of dark cherry, prune plum & violets. Notes of pepper & 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 & 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 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.

