



DEAD OF NIGHT 2014

VARIETIES: 50% SYRAH, 50% TANNAT
PRODUCTION: 364 CASES
ALC/VOL: 14.6%
OTHER: PH 3.73, TA: 6.3 G/L, RS: 2.9G/L

VINEYARD

This wine is a blend of syrah and tannat grapes. The 2014 vintage was blended from wine made from grapes that came from three vineyards. The tannat is grown in two of those vineyards: the Moon Curser Vineyard and the Twisted Tree Vineyard. The 2014 growing season was terrific which, combined with our low cropping levels (we aim for approximately 3.5 ton per acre), resulted in very ripe grapes, with the tannat from the Moon Curser Vineyard being particularly high in sugar. One of the fermentation lots consisted of a blend of tannat grapes from the two vineyards - both picked on October 3th at average 27.8 brix and 3.1 pH. The Syrah used in Dead of Night comes from our South Block vineyard. It was picked on Oct 7th at 24.0 brix.

All three of these vineyards are Osoyoos East Bench vineyards. All are Class 1 sites with excellent southwest aspect and slope. The soil type ranges from sandy to loamy sand with a composition of silica and granite.

WINEMAKING

As is usual with our blends, each component wine is fermented separately. This allows us to evaluate the fruit of each vineyard independently to determine the best wines with which to blend the Dead of Night, our flagship blend.

The 2014 vintage gave us multiple lots of Tannat and Syrah to work with. With Tannat, we had a lot from each of the Moon Curser Vineyard and the Twisted Tree Vineyard. We also had the 'blend lot' of Tannat as mentioned

above. Two lots of Syrah from the South Block vineyard were also used. 2014 was an excellent vintage for these two varieties and plenty of time was spent determining the final blend, which was bottled in March of 2016.

Dead of Night undergoes complete malolactic fermentation in tank. After malolactic fermentation, the wine is transferred to barrel for maturation for 12 months.

The barrels used for Tannat are all 225L barriques, 25% of which are new French oak from the cooperages of François Frères and Saury. The Syrah used in Dead of Night is aged in François Freres Hungarian oak barriques (25% of which new).

TASTING NOTES

This is a dry, medium to full-bodied wine. The nose displays aromas of dark cherry, violets and leather. Notes of pepper and cola can also be found as well.

On the palate the wine is rich, with good acidity. The palate is consistent with the nose with black cherry and red fruit dominating the flavor profile. The finish is long and generous. Although the wine is half tannat, the tannins are fine and soft.

Our Dead of Night pairs really well with roasted red meats or wild game. This wine can be consumed now, but it will continue to improve for up at least ten years of proper aging.