



## SYRAH 2014

VARIETIES: 100% SYRAH  
PRODUCTION: 1008 CASES  
ALC/VOL: 14.6%  
OTHER: PH 3.77, TA: 6.00 G/L, RS: 2.5G/L

### VINEYARD

This vintage of our Syrah came specifically from the Bartsch Vineyard; one of our vineyard blocks on the Osoyoos East Bench. This vineyard is a Class 1 site with good southwest slope and aspect and the soil types can be generally classified as sandy to loamy-sand. Despite the texture of the soil, it is quite fertile.

### WINEMAKING

In 2014, we picked some of the blocks early to preserve the hallmark black pepper character of Okanagan Syrah. The remaining grapes were picked later in the season at higher Brix levels.

After fermentation the wine was pressed, settled, racked and returned to tank. It underwent a full malolactic fermentation in tank and was then transferred to barrels to complete maturation. The barrels were a combination of Hungarian oak and 10% new French oak from François Frères cooperage.

The final blend of our Syrah was made in February of 2016 and bottled in March of 2016.

### TASTING NOTES

This is a dry, medium bodied red wine. On the nose and palate it shows black cherry and floral notes mixed with sweet cedar, all supported by bright acid and tannin. The wine does show some of the black pepper character of Okanagan Syrah but less so than in cooler vintages.

In 2014 we returned to using small amounts of French oak. In the past, we exclusively used new Hungarian oak barrels which provided a nice complement to the black pepper notes in Syrah. Hungarian oak provides background aromas like clove and allspice but fewer of the 'higher' notes of cinnamon or sweet wood. We decided that since the 2014 vintage had a riper profile, it would benefit from some new French oak.

This wine pairs very well with red meats, especially venison or lamb, as well as tomato based pasta dishes. Our Syrah 2014 drinks beautifully at present, but would age well over the next 4 to 7 years under proper cellar conditions.

