



The Syrah that grows at our southern Okanagan vineyards is situated on unique south-west facing slopes. At midday in summer the heat is powerful, but Syrah likes that; the terroir evokes its Rhone Valley origins. The wine is structured and balanced with delicate tannins and spice – the direct result of a decision to plant it where it feels right at home.

2019 was up until September, near picture perfect. Warm days, but not too warm, cool nights, but not too cool, set the ripening process on a trajectory of ideal balance. With September came cool weather and some rainfall, but with careful attention to sorting and managing harvest dates, we feel our hard work paid off with wines of ideal balance and intense fruit character. In particular, the lively acidities have produced wines which are lively and fresh.

TASTING NOTES

Stewed plum with blackberry on the nose, followed by currant and some earthiness on the palate.

HARVEST DATE

BLEND

FERMENTATION

AGING

CELLARING

ALCOHOL

RESIDUAL SUGAR

October 9 - 14, 2020

100% Syrah

Organic yeasts in stainless steel

12 months on lees in French Oak barriques

Enjoy now or cellar through 2026

14.5%

TA

6.5 g/l

0.1 g/l

· P

3:50