

2020 XXX Syrah

Out of Nothing...

WINEMAKING

The grapes for our Syrah were grown and hand picked from our partnered grower on the Naramata Bench.

After the grapes where picked we rushed them to the winery for processing. The grapes were destemmed and put into tank for fermentation. Daily pump-overs occurred during the 19 day fermentation. After fermentation was complete, we put the wine into both French (64%) and American (36%) oak for about 20 months.

TASTING NOTES

Deep garnet colour. A nose of black cherry, black plum, vanilla toffee, and violet. On the palette cherries, grilled rosemary, plums, and a light toasting of oak.

Enjoy now or cellar to 2030.

APPELLATION: Okanagan Valley

COMPOSITION: 100% Syrah

BOTTLE SIZE: 750mL

ALCOHOL: 13.7%

RESIDUAL SUGAR: 2.30 g/L

ACIDITY: 6.275 g/L

BOTTLED DATE: September 2022

NUMBER OF CASES: 470

EX NIHILO