

2022 Renaissance Syrah

Amalia Vineyard, Okanagan Valley

85% Syrah, 15% Viognier

Syrah, a classic Rhône varietal, thrives in the South Okanagan, where the fruit for this wine was sourced. The fruit grown at the east-facing Amalia Vineyard in Osoyoos benefits from late-afternoon shade, preserving the grape's natural acidity and aromatics. A touch of co-fermented Viognier was also used to lift the beautiful aromatics ever-so-slightly, and set its highly pigmented colour.

PRODUCTION: Hand-harvested grapes were sorted, destemmed and partially crushed into 1-ton open-top fermenters (with varying amounts of viognier inclusion). After a 4-day cold soak, both ferments (30% whole berry) were warmed and inoculated with selected yeasts. The ferments were punched down 3 times daily by hand, and then pressed into French oak barrels (variety of 228L, 300L & 500L / 30% new). After malolactic fermentation, the wine was aged for an additional 18 months on fine lees before being blended together. This wine was bottled unfiltered and unfiltered in June 2024.

TASTING NOTES: Darkest purple nearing black in colour with a brighter purple brim. The nose is expressive showing classic aromas of earth, leather, black pepper, cured meat, dark berries, and the faintest floral lift. The palate is tight but broad showing flavours of black fruit, freshly cracked black pepper, leather, and oak spice. The finish is long and proudly showing multi-layered tannins and natural acidity which should ensure a long life ahead for this wine.

PAIRING: Classic pairing with cured meats, steak, lamb, brisket, heavily seasoned dishes with black pepper, aged cheeses, sausage, grilled meat. Adventurous? Try grilled eggplant, Asian dishes with plum sauce, pulled pork, stir-fried pork, red wine-braised octopus, venison, veal, and seared tuna.

13 % alcohol	pH 3.66
TA 6.53 g/L	RS 1.2 g/L
CSPC 396552	200 6-pack cases produced.

Decant and drink now, or cellar for enjoyment from 2025 - 2030.

