



2022 Syrah

Amalia Vineyard, Okanagan Valley

92% Syrah, 8% Viognier

The 2022 Syrah achieved textbook ripeness; an exciting balance of concentrated fruit and acidity. Because of this, we aimed to coax out the delicate, feminine side of cool-climate Syrah, by co-fermenting it with a small amount of Viognier. Hand-harvested grapes were sorted, destemmed into 1-ton open-top fermenters. After a 3-day cold soak, both whole-berry ferments were warmed and inoculated with selected yeasts. The ferments were punched down 3 times daily and as soon as the primary ferment was finished, were pressed into French oak barrels (25% new). After malolactic fermentation, the wine was aged for an additional 15 months on fine lees before being blended together and bottled unfiltered and unfiltered.

TASTING NOTES: Our 2022 vintage has a little more power and concentration than the 2021. The nose is full of violets, black and white pepper and a core of ripe, dark fruit (blackberry, damson plum & dark cherry). The lifted floral notes of the nose give way to a complex and savoury medium-bodied palate, full of garrigue, black pepper, game, cloves and vanilla. Dark fruit carries through to a lingering finish of beautifully fine, ripe tannins.

PAIRING: Perfect with venison, cured meats, steak, lamb, brisket, heavily seasoned dishes with black pepper, aged cheeses, sausage, and pork.

13% alcohol

TA 6.45 g/L

pH 3.61

CSPC 32961

RS 1.2 g/L

319 cases produced.

Enjoy now and over the next 5 years.

