



2017 SYRAH CABERNET SAUVIGNON

Deeply concentrated with aromas lush raspberry, bramble fruit, florals and cassis. The nuanced aromas carry into the palate with further cracked white pepper. Dense and viscous, this wine is a testament to the smaller berries and deeper concentrations found in the 2017 vintage.

VINTAGE

The 2017 vintage began slower than 2016, with a cool and wet spring. This left bud burst delayed slightly, but the delays didn't last long with the first official day of summer bringing with it a warm, dry summer with temperatures above average and below average rainfall. The result was small berries, ripe with complexity and deep concentration. With small berries came lower juice yield and an overall smaller harvest. Expect this to be a stand out vintage for the Okanagan, though potentially hard to find given the smaller yield.

WINEMAKING

This wine was created from fruit harvested from Syrah and Cabernet Sauvignon vines planted two years after our initial planting, in 2007. 2015 was the first vintage this was produced. The varieties were harvested on Oct. 24, 2017, fermented separately and aged in 30% new French oak barrels. The wine was blended prior to bottling. Unfiltered.

BLEND 80% SYRAH, 20% CABERNET SAUVIGNON

PRODUCTION 140 CASES

ALC % VOLUME 15.2%

PH 3.94 **TA G/L** 6.6 **RS G/L** 2.7

CSPC + 125185