



2022 SYRAH ROSE

Vineyard: Naramata 100% Estate, lake-influenced microclimate with vineyards interlaced with natural eco-systems including wildlife and fauna. The valley lies in the rain shadow of the coast and Cascade mountains, creating a hot, sunny, dry climate. Most of the valley receives about 2,000 hours of sunlight per year and 250–400 mm of precipitation. The southern valley, which gets about 300 mm of precipitation, is desert-like, with cacti and sage. Deposits of gravel, silt and sand on the bottom and sides of the valley. These attributes all connect to the terroir of the vineyard and eventually into our wines.

Blend: 100% Syrah

Alcohol: 13.9%

pH: 3.68

Total Acid: 6.2 g/l

Residual Sugar: 1.1 g/l

Harvested: 16-10-2022

Bottled: April 2023

Released: May 2023

Winemaking:

- Blended grapes from 3 different micro-climates and clones. Whole cluster pressed to minimize colour extraction, cool fermented in s/s then aged in Francois Freres oak puncheons.

TASTING NOTE

We want to create a fresh balanced style of Rose that speaks to our vineyards terrior, micro climate and distinct Okanagan surroundings of varying soil compositions and indigenous plants. Our Syrah Rose, of which there are very few rosé wines produced in the British Columbia made from 100% Syrah grapes, and is meant to present in a dry, crisp and fruity lean style that offers aromatics of tart cherry, strawberry and light citrus, sage and earth. This wine is best enjoyed in its youth when it is showcasing it's great characteristics.

Small lot lovingly crafted wines