



# Syrah 2020

87% Syrah, 6% Merlot,  
5% Cabernet Franc, 2% Malbec  
Alcohol Level: 14.9%  
Levels: pH 3.7 TA 6.3g/l  
Sugar: 0.5 g/l  
Harvest date: October 7-16, 2020

**CSPC +449424**

## Tasting Notes

Deep purple in colour. Fragrant notes of cassis, violet and cedar aromatics burst from the bottle. Married with flavours of black cherry, dark plum and vanilla. This Syrah's firm tannins integrate well with a medium acidity and a long oak driven finish.



## Harvest Notes

2020 began with a rapid winter cold snap that saw temperatures drop from 3 °C to -18 °C in a matter of 8 hours. Cross sections of the dormant buds confirmed no vine damage. Due to COVID-19 lockdown protocols, the beginning of the harvest was a family affair with the Holler family pruning over 60 acres as a team. Full vineyard budbreak in Osoyoos happened April 15, Skaha Bench on April 20, and Penticton April 29 – a little later than average. Early June was cool and wet in the Okanagan Valley. The weather started improving June 18th with the real Okanagan heat arriving the second week of July and staying until mid-September. The Mount Christie wildfire was a big scare for Penticton and Okanagan Falls. The fire came 500 meters from our Skaha Bench Vineyards but luckily the smoke from the wildfire did not settle in the vineyard. Autumn was beautiful with temperatures between 20-25 °C through to early October. Green leaves on the vines until October 22 helped the red grapes to ripen beautifully. A surprise snowfall late October saw 8 cm of snow fall and the race was on to get the grapes into the winery. As is tradition, the last bunch was picked mid-day on November 9, in our Munson Mountain Cabernet Franc vineyard. 2020 provided its challenges but with the summer heat and extended autumn it was another great vintage in the Okanagan Valley.

## Winemaking Notes

The Syrah grapes were hand picked and sorted in our south-eastern Osoyoos vineyard. The must was cold soaked for four days before the wine was inoculated. During fermentation, we pumped over twice per day to ensure even fermentation and gentle tannin extraction. Malolactic fermentation occurred in barrel over the winter and finished in late December. 20% of the 2020 Syrah was kept in new French oak barrels, while the remaining 80% was kept in two year old French oak barrels for 15 months. This wine was further developed in bottle for 12 months in the cellar prior to release.

## Cellaring Notes

This wine will cellar for 5 to 10 years.