



2019 SYRAH

WINEMAKER'S YADA-YADA

I say Syrah and you say Shiraz. When we first bottled our flagship red variety in 2002, we called it "Shiraz" because we worried most people weren't familiar with "Syrah". We changed the name a few years back but have never altered our winemaking style. Niagara gives us wines that land somewhere between France and Australia in character, and we gratefully follow that muse wherever she goes. Fruit for this cuvee was sourced from 3 vineyards: our own QRV on the St. David's Bench; John Fedorkow's Fruithaven near the town of Queenston; and Rick Smith's farm northeast of Virgil... Welcome to the Syrahvolution, Niagara style!

WHAT TO EXPECT

Nine months in barrel (mostly older French and Hungarian oak) before bottling. 2019 was a cooler year in Niagara, so we are definitely near the old world Syrah end of the spectrum here. You'll get red raspberry fruit on the nose, with all kinds of savoury notes: salami charcuterie, black pepper, teriyaki umami and an earthy undertone. On the palate, the raspberries turn black. That savoury character carries through over a mid-bodied frame with pleasing acidity on a long finish.

ON THE TABLE WITH

Remember the part about charcuterie? Salami would be a good start, but this vegan-friendly wine will also play happily with anything on the savoury side, whether meaty or not. Lentil ragout, smoked portobello mushroom burgers, even a Szechuan stir-fry?

BY THE NUMBERS

Production: 3360 cases
Sugar: 3.9 g/L **Alcohol:** 12.0%
pH: 3.58 **TA:** 7.20 g/L

PRODUCTION DEETS

Pick Date: October 19, 2019 - October 29, 2019
Fermentation: Stainless Steel Tanks & Bins, Older Oak
Bottling Date: August 6, 2020

