

# 2018 Kay's Syrah

SKU: 231506

UPC: 626990373513

Wine Maker: Mason Spink



**Dirty Laundry™**  
VINEYARD

## Winemaker's Notes:

We are fortunate to source award winning Syrah fruit from Oliver, BC. We co-ferment with 5% Viognier skins that have already had the juice pressed off. This technique echoes Syrah and Viognier's heritage in the Rhone Valley in France. The co-ferment with Viognier helps to develop certain flavours and characteristics of the Syrah grapes and also controls some of the reductive notes Syrah ferments can sometimes give off. Balancing this savoury grape takes skill, and we have a cap management program that carefully monitors the development of colour and tannin during this ferment. We allow the final blend to go through malolactic fermentation before we barrel down into French and American Oak. After 18 months, we taste and re-blend the barrels. This wine is usually full of raspberry and white pepper.

## Tasting Notes:

On the nose you will find aromas of peppercorn, cassis, and ripe blackberry. On the palate you will note complementary flavors of clove, beef jerky, and fruit leather. The finish is refreshing with hints of blood orange rind and raspberry sorbet. The beautiful integrated tannin structure of this wine leads to a full-round mouthfeel with a silky lingering finish.

## Food Pairings:

This is a wine made for main courses and bold flavours. Braised beef short ribs, roasted leg of lamb, as well as any grilled wild game. Roasted squash or marinated Portobello mushroom caps would stand up well to this wine as well. For cheese pairings; smoked gouda or sharp aged cheddar.

## Wine Specs:

Brix at Harvest	25
pH	3.59
Titratable Acidity	6.5
Volatile Acidity	0.57
Residual Sugar	2.24 g/l
Alcohol Content	14
Production	1400

