

# C.C. Jentsch Cellars Tech Notes

## Syrah

Vintage: 2013

Varietal composition: 100% Syrah

Appellation: Okanagan Valley

Vineyard: Golden Mile Bench & Eugenio on Black Sage Bench

Harvest date: October 14-15<sup>th</sup>

Cases produced: 1358 of 750mL, 100 3L Jeroboams

Bottle Size: 750ml and 3L

C.S.P.C #: 750ml: 524868, 3L: 596528

Wine Maker: Amber Pratt

Proprietors: Chris and Betty Jentsch



## Vintage Report

2013 saw us come out of a mild winter with a spring of mixed temperatures and a few cool damp spells. After June though, the weather was blissfully warm and dry. One bump in the road came in early September, when a freakish sheet of hail sliced along the Golden Mile bench, damaging canopies and fruit in our vineyard, primarily on the west side of panels, with the east sides virtually untouched. We were concerned that rot could set in, but the weather continued mercifully dry and sunny, so we were able to allow the fruit to complete ripening healthily.

## Winemakers Notes

Because of the hail, we could not keep the Viognier hanging on the vines until the Syrah was ready to be picked, so 2013's Syrah does not include any. Our challenge for this harvest was to sort meticulously to deal with damaged fruit. With this accomplished, I could macerate the fruit, cold-soaking it for 7 days, then inoculating it with a yeast strain isolated from the Rhone valley. Fermentation lasted 13 days and a further 11 days of maceration took place before the free run wine was drained to barrels to complete malolactic fermentation. The wine matured in barrels for 6 months before racking and blending together.

Brix at harvest: average of 23

PH: 3.68

Total Acidity: 6.6g/L

Residual Sugar: 0.7 g/L

Alcohol: 13.9%

Oak: 6 months in predominantly American Oak of a mixture of ages.

## Tasting Notes

Brambly black fruits with a touch of toasty wood and sweet baking spices greet you on the nose. Those same characteristics reunite on the palate to give the impression of freshly baked blackberry pie. Medium integrated tannins and fresh acidity.

*Optimum serving temperature:* Moderate room temperature 12 C / 55 F

*Cellaring recommendation:* Juicy and drinkable now, this wine will be in its prime in 2016 holding well until 2019.

*Aeration recommendation:* 'Splash and return' for all wines that are bottled with a screw cap so as to 'wake up' the aromas.

*Decanting recommendation:* No decanting required.

## Food Pairing

Syrah is lamb's best friend...or is it vice versa? Especially when nice and crusty with herbs and black olives, or, pop it on the grill to play up the smoky notes. Syrah also loves pork, especially sweet sticky barbecue.