



DEAD OF NIGHT 2013

VARIETIES: 50% SYRAH, 50% TANNAT
PRODUCTION: 198 CASES
ALC. /VOL.: 14.6%
OTHER: PH 3.69, TA: 6.9 G/L, RS: 2.7G/L

VINEYARD

This blend of half tannat and half syrah grapes is grown on three of our Osoyoos East Bench vineyards. All of the plots have excellent southwest aspect and slope. Each is categorized as Class 1 vineyard.

Each vineyard has the sandy soil typical of the area, which is generally a sand to loamy sand, with silica and granite composition.

WINEMAKING

Each variety was fermented separately in our standard 5000L fermenters. The best syrah and tannat lots were chosen for this, our flagship blend.

Our process with tannat and syrah used in our Dead of Night doesn't differ much from the treatment of the single varietals. We destem the fruit but do not use a crusher. During fermentation we do three pump-overs per day. We generally like to catch the fermentation around 4-8 degrees brix when we press.

After pressing, we transfer the wine to new barrels and to tank where it undergoes complete malolactic fermentation. In February of 2014 we transferred the wine in tank to our neutral barrels where the wine remained until bottling.

The barrels used were all 225L barriques, 35% of which were new French oak from the cooperages of François Frères and Saury.

We spend considerable time selecting the best barrels of syrah and tannat for our Dead of Night. The final blend of the wine was bottled in March of 2015.

TASTING NOTES

This is a dry, medium to full-bodied wine. The nose displays aromas of dark cherry, Italian plum and violets. Notes of pepper and tobacco can be found as well.

Our Dead of Night has a well-balanced and integrated oak element that doesn't overpower the other aspects of the wine – it integrates with, and compliments the primary characteristics of the fruit.

On the palate the wine is rich, with good acidity. The palate is consistent with the nose with its cherry and plum notes. The finish is long and generous with fine and soft tannins. The 2013 vintage shows good structure and should age well for 10 years.

Our Dead of Night pairs really well with roasted red meats or wild game. This wine, while currently delicious, will continue to improve for up to ten years of aging.

