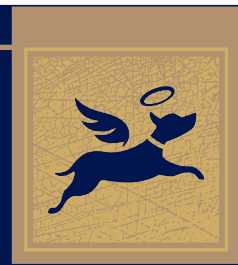


SEE YA LATER RANCH



2018

JIMMY MY PAL

BC VQA OKANAGAN VALLEY

HARVEST

Early Spring brought us cooler temperatures with above average precipitation. Late Spring became very warm resulting in an earlier than usual bud break. Good weather continued until Late Summer where it started to cool off earlier than usual. October and early November weather held strong and we were able to keep our late ripening reds on the vine long enough to pick up some nice flavours. Pinot Noir, Riesling, and Chardonnay grew exceptionally well and should be standouts for the 2018 vintage.

WINEMAKING

The white wine lineup at SYL is dominated by single varietals. With Jimmy My Pal, the winemakers get to have a little fun blending to come up with an aromatic wine that is approachable and big on flavour. The 2018 version of this wine does not disappoint! 50% Viognier, 15% Pinot Gris, 15% Gewürztraminer, 15% Riesling, 5% Muscat.

TASTING NOTES

A highly aromatic fruit bouquet of tangerine, nectarine, apricot, lemon and green apple with a rich palate, to go along with a refreshing burst of acidity.

FOOD AND WINE PAIRING

Try it with: spicy butter chicken, tofu teriyaki on a bed of white rice, or pork chops with an apricot compote. This wine is a great pairing for exotic dishes and flavours. Also great with the following cheeses: fondue, baked brie, or comte.



TECHNICAL NOTES

| | | | |
|-----------------------|--------|----------------------|-------------|
| Alcohol Volume | 13% | Total Acidity | 7 g/L |
| pH Level | 3.46PH | Release Date | Spring 2018 |
| Residual Sugar | 8g/L | | |

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