

SEE YA LATER RANCH

2018

PING MERITAGE

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 grapes were picked at peak ripeness and then fermented in stainless steel tanks. The wine was pumped over twice daily for two weeks before being pressed off the skins and then transferred into specially selected French and American Oak barrels to age for 16 months.

TASTING NOTES

There are rich aromas of cassis, earthiness, toastiness, hints of vanilla and mocha. The palate is rich with dark cherries, black currants, sweet toastiness and some hints of spice. The tannins are soft and approachable and the acid perfectly balanced. The finish is long and juicy. A crowd favourite, indeed!

FOOD AND WINE PAIRING

This wine is the perfect accompaniment to roast beef, t-bone steak, grilled lamb and pasta with meatballs. Or, pour a glass and pair it with bold cheeses such as sharp cheddar, parmesan and asiago.

TECHNICAL NOTES

Alcohol Volume	14.9%	Total Acidity	6.1 g/L
pH Level	3.82 PH	Release Date	Spring 2021
Residual Sugar	3.3 g/L		

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Please enjoy responsibly.