

SEE YA LATER RANCH

Legacy



SYRAH

2019

BC VQA OKANAGAN VALLEY

HARVEST

Spring was very warm resulting in an earlier than usual bud break. Good weather continued until Late Summer where it started to cool off early September through November. Being situated high atop of the valley, our Hawthorne Mountain Vineyard was kept free of botrytis due to the high winds keeping fruit relatively dry. 2019 is a big year for Riesling, Chardonnay, and Pinot Noir with later ripening varieties having more of a lighter approach.

WINEMAKING

The grapes were gently destemmed and not crushed, then placed in open top fermenters. The wine went through fermentation and was punched down twice daily for 14 days for full flavour extraction. The fermentation temperature was allowed to climb to 30C for half a day and then the cooling on the tank was turned on to bring the temperature back down to 28C for the remainder of the fermentation. The wine was allowed to go through malolactic fermentation and then aged for 14 months in new and 1-year-old French and American oak barrels.

TASTING NOTES

Our Legacy Syrah is small batch fermented and aged in select American and French oak barrels, allowing its complexity to shine through. Hints of spice, pepper and vanilla are followed by a burst of red fruits, complex tannins and a flavourful finish.

FOOD AND WINE PAIRING

Pairs beautifully with smoked duck breast, braised beef short ribs, or barbecued rib-eye steaks. Also wonderful with Gouda cheese!

TECHNICAL NOTES

Alcohol/Volume	14.5%	Total Acidity	5.9 g/L
pH Level	3.8	Oak Aging	8 months in 1 year old and new barrels
Residual Sugar	3.2 g/L	Release Date	early 2022



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Please enjoy responsibly.