

SEE YA LATER RANCH



2019

MAJOR'S BLOCK RED BLEND

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 varietals having more of a lighter approach.

WINEMAKING

The grapes were picked in late October and were gently destemmed then transferred into stainless steel tanks for fermentation. The wine was pumped over twice daily for two weeks, before going through malolactic fermentation. The wine was then aged in specially selected French and American Oak barrels for 14 months.

TASTING NOTES

Rich aromas of plums, blackberries, vanilla spice, and dark chocolate. The aromas carry to the palate with similar dark fruits, spice, mocha notes, and a nice toasty oak. The tannins and acid are both soft and pleasant. The finish is enjoyably long and lingering!

FOOD AND WINE PAIRING

Pairs perfectly with peppercorn steak, prime rib, rare to medium-rare barbecued meats, lamb, venison and aged cheese. We dare you to try a glass on its own - because, why not?

TECHNICAL NOTES

Alcohol Volume	14%	Total Acidity	6.59 g/L
pH Level	3.78 PH	Release Date	Spring 2021
Residual Sugar	6.1 g/L		

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Please enjoy responsibly.