



Clos du Soleil

Winemaker's Series

Syrah 2020

Technical Information

pH:	3.77
Titrateable Acidity:	5.95 g/L
Residual Sugar:	1.0 g/L
Alcohol by Volume:	14.4%
Harvest Dates:	September 28th, 2020
Bottling Date:	May 4th, 2022
Vineyard Sources:	Blind Creek Vineyard, Cawston (Syrah); La Côte Vineyard, Keremeos (Viognier) Similkameen Valley, BC
Varieties:	97% Syrah, 3% Viognier
Total Production:	484 cases

Tasting Notes

This single-vineyard wine, part of our acclaimed Winemaker's Series, is a deep purple in the glass. Immediately the perfumed nose of this wine envelops the taster with aromas of freshly crushed raspberries, plums and violets, complemented with subtle notes of baking spice and sagebrush. On the palate the flavours are rich, complex and layered: wild raspberries and dark forest fruit, accented with black currants and chocolate, and notes of spice. With a full mouthfeel structured on a backdrop of stony tannins, this exclusive and limited-production Syrah is an opportunity to see another side of Clos du Soleil.

Winemaking Notes

Hand harvested at peak maturity, the grapes for this wine were very gently de-stemmed, lightly crushed, and then fermented in our concrete fermenters. Destemmed Viognier grapes (3%) were co-fermented with the Syrah. Fermentation lasted for approximately 3 weeks, prior to pressing in a basket press. The wine was then aged for 16 months in French oak barrels (5% new). As in all Clos du Soleil wines, the focus was on attention to detail, minimal interventions, and the expression of terroir.

Michael Clark - Winemaker
mclark@closdusoleil.ca

For sales information, please contact wine@closdusoleil.ca.

