

Syrah 2022

TASTING

This limited production wine, showcasing mountain-side vineyards in the Similkameen Valley and 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 forest undergrowth and wild sagebrush.

On the palate the flavours are rich, complex and layered: wild raspberries and dark forest fruit, accented with black currants and pomegranate, and notes of black pepper and spice.

With a full mouthfeel structured on a backdrop of full, fine-grained tannins, this exclusive and limited-production Syrah is an opportunity to see another side of Clos du Soleil.

WINEMAKING

Hand harvested at peak maturity, the grapes for this wine were very gently de-stemmed, lightly crushed, and then gravity-fed into our concrete fermenters.

Destemmed Viognier grapes (2%) were co-fermented with the Syrah. Fermentation lasted for approximately 3 weeks, prior to pressing in a traditional basket press.

The wine was then aged for 16 months in French oak barrels (75% neutral, 25% second-use, no new oak).

As in all Clos du Soleil wines, the focus was on attention to detail, minimal interventions, and the expression of terroir.

TECHNICAL

Harvest Dates: 14 & 22 October 2022

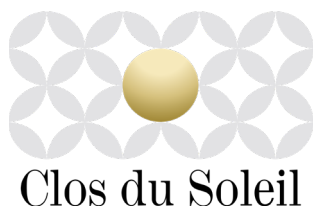
Bottling Date: 9 May 2024

Vineyards: Blind Creek Vineyard, Cawston (Syrah);
Balwinder Daliwal, Keremeos (Syrah),
La Côte Vineyard, Keremeos (Viognier).
100% Similkameen Valley, BC

Varieties: 98% Syrah, 2% Viognier

Total Production: 1045 cases

Alc: 14.7% **pH:** 3.70 **Titrateable Acidity:** 6.09 g/L **Residual Sugar:** 0.01 g/L **SKU:** +021697 (750mL)



Michael Clark - Winemaker

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