

OROFINO

RESERVE SYRAH 2021



THE VINEYARD

THE 2021 VINTAGE COMES FROM 2 SIMILKAMEEN VINEYARDS. THE FIRST CROP TAKEN OFF OF OUR PASSION PIT VINEYARD WHICH FEATURES BOTH SLOPES AND ANGULAR GRANITE AND BLOCKS OF RICHER SOILS ON TOP OF GRAVEL. THE SECOND VINEYARD SITS ON THE WINDIEST POSITION IN THE VALLEY ABOVE THE KEREMEOS TOWNSITE.

THE VINTAGE

2021 WAS A VERY HOT GROWING SEASON. THE "HEAT DOME" LEFT US WITH MANY DAYS OVER 40 DEGREES WHICH LED TO VINE STRUGGLE AND SOME SELF-PRESERVATION IN THE VINEYARD. EVERY ATTEMPT TO SHADE FRUIT WAS MADE YET HOLD A CANOPY THAT ALLOWED OUR SIMILKAMEEN WINDS TO COOL THINGS DOWN WHEN POSSIBLE. GRAPES WERE ABLE TO FULLY RIPEN AND THE EXTRA WORK IN THE VINEYARD MEANT PHENOLICS KEPT UP WITH SUGAR LEVELS. THE SIMILKAMEEN WAS EXPOSED TO VERY LOW LEVELS OF SMOKE INFLUX FROM SOUTH OKANAGAN FIRES.

WINEMAKING NOTES

THE GRAPES WERE HAND HARVESTED AND THEN GENTLY DESTEMMED AND LIGHTLY CRUSHED INTO 2 TON OPEN TOP FERMENTERS WITH 2% VIOGNIER WHERE THEY WERE HAND PUNCHED 2 TIMES PER DAY UNTIL COMPLETION OF NATURAL FERMENTATION. THE WINE WAS THEN PRESSED TO FRENCH OAK 225 LITRE BARRELS AND CONCRETE TANKS. IT WAS THEN AGED CAREFULLY FOR 18 MONTHS BEFORE RACKING AND BOTTLING. NO FINING AGENTS OR FILTRATION WAS USED. COMPONENTS FOR THIS RESERVE TIER WERE CHOSEN FOR THEIR ELEGANCE AND POWER. THE ATTEMPT WAS TO SHOW OFF OUR PREMIUM FRUIT AUGMENTED BY A DELICATE FRAMEWORK OF PREMIUM OAK AND CONCRETE VESSELS.

TECHNICAL STUFF

TA: 6.5G/L. PH: 3.77 RS: 2.0 G/L. ALC: 14.9% 271 CASES PRODUCED. \$43.95/BOTTLE

TASTING NOTES

INVITING NOTES OF PRETTY VIOLETS, CURED MEATS, AND BLACK CHERRY. THIS WINE SHOWS STYLE AND FINESSE. GREAT AGING POTENTIAL. A PRETTY EXPRESSION OF SIMILKAMEEN SYRAH THAT REFLECTS THE VINTAGE PERFECTLY. SUPPLE LENGTHY TANNINS SEEM TO BE A HALLMARK OUR OF SIMILKAMEEN SYRAH.