

# Kit #133A • W4

# Winemaker's CUT Okanagan Valley Syrah 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



#### **Final Deductions**

VINTAGE 2019 GRAPE Syrah/Blend GEOGRAPHY Not Europe COUNTRY Canada LARGER REGION British Columbia

**SMALLER REGION** Okanagan Valley

### Rationale

British Columbia's Okanagan Valley needs to be on your radar. While it has been hiding in plain sight in Canada for some time, wines from this magical place are new to many. One of six Designated Viticultural Areas in the Canadian province of British Columbia, Okanagan produces more than 80 percent of the province's output and is the second most prolific wine region in Canada, behind Ontario's Niagara Peninsula. In much of the Okanagan Valley, vineyards sit on high benchlands on both sides of the valley, where heightened sunlight exposure and frost-preventing air drainage extend the growing season.

Behind Merlot, Pinot Noir, Cabernet Sauvignon and Cabernet Franc, Syrah may be only the fifth most popular red grape by acreage in BC with only 10% of the total red acreage as of 2019, but this red punches about its weight! Being cool climate in some spots and warmer in others, the range of BC's Syrahs is admirable. Here Syrahs harness the intensity of the region with exuberantly pure aromas, lush fruit and bright acidity. In general, they are more enthusiastically fruity and punchier than their French counterparts while less ripe and rich than classic warm-climate Shiraz from, for example, South Africa or Australia's Barossa Valley.

Winemaker's CUT is a medium size estate winery located just south of Oliver, BC with a strong emphasis on natural and sustainable vineyards. Their vines in the vineyard and wines in the cellar are exposed to classical music. Really!

#### Sight

BRIGHTNESS Day Bright CLARITY Clear COLOR DEPTH Medium COLOR Ruby RIM VARIATION Pink Stained Tears: None

#### Structure

RESIDUAL SUGAR Dry ACID Med+ ALCOHOL Med+ TANNIN High TEXTURE Phenolic / Astringent FINISH Long COMPLEXITY Med+

## Aroma & Taste

RED FRUIT Cherry / Red Tomato • Red Plum • Red / Sour Cherry Condition: Fresh, Ripe
BLACK FRUIT Black Raspberry • Blackberry • Mulberry • Black Plum Condition: Fresh, Ripe
FLORAL Lavender • Violet Condition: Fresh
GREEN VEGETABLE Dark Leafy Greens • Jalapeño • Arugula
<b>OTHER VEGETABLE</b> Mushrooms (Brown) • Olive (Black) • Tomato Leaf • Rhubarb
HERBAL Tea Leaf / Bergamot • Sage • Garrique / Provence • Chicory
<b>OTHER SPICES</b> White Pepper • Black Pepper • Licorice (Black) • Green Peppercorn
ORGANIC EARTH Forest Floor • Turned Dirt / Potting Soil
ANIMAL Meat
OAK AGING Yes Oak Intensity: Low
OAK INFLUENCE Blended Oak
OXIDATION/NUTTINESS Pistachio • Walnut