

## 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** New World

**COUNTRY** USA

### 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** Gritty / 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

**OTHER VEGETABLE** Mushrooms (Brown) • Beet (Purple) • Olive (Black) • Tomato Leaf • Rhubarb

**HERBAL** Tea Leaf / Bergamot • Sage • Garrique / Provence • Chicory

**OTHER SPICES** White Pepper • Black Pepper • Licorice (Black) • Green Peppercorn

**ORGANIC EARTH** Forest Floor • Turned Dirt / Clay

**ANIMAL** Meat

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Blended Oak

**OXIDATION/NUTTINESS** Pistachio • Walnut