



## LAUGHING STOCK VINEYARDS SYRAH 2021

### Wine Profile

Syrah has become a powerful varietal for BC winegrowers, both in terms of its success in growing well in the south Okanagan, and for what it has been delivering in the glass. Estate grown on our Perfect Hedge vineyards in Osoyoos, the style is inspired by Côte-Rôtie in northern Rhône, blending 95% Syrah with 5% Viognier. This classic technique gives the nose a floral lift and softens the pepper notes ever so slightly.

The 2021 vintage offers a well-integrated mix of fruit and oak aromas, offering raspberry compote and red cherries with sarsaparilla and smoked plums on the nose. The palate is filled with flavors of raspberry, clove, tobacco, and vanilla bean. The wine is balanced and approachable with bright acidity, providing a long, juicy finish. This structured expression of Syrah will cellar well, drink now through 2031.



### Winemaking Notes

The Syrah was co-fermented with Viognier in stainless steel. All the fermentation happened as whole berries. After pressing, the wine was barrel aged for 20 months in 41% new oak barrels, and the remainder in older French Oak barrels.

### Vintage Notes

The 2021 growing season is one that will be remembered for a long time. The season was marked by intense heat in the Okanagan. The resulting budbreak gave us berries that grew to a small size and the clusters were loose. These small berries had a high concentration of flavour, colour, and tannins.

### LAUGHING STOCK VINEYARDS

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### Harvest Date

Began October 26, 2021

### Blend

95% Syrah, 5% Viognier

### Aging

20 months in French Oak  
41% New French Oak

### Price

\$40.00 plus tax & deposit  
(750 mL)

### pH

3.78

### Acidity

5.7 g/L

### R.S.

1.1 g/L

### Alcohol

15.5%

### Cases Produced

520

**INSIDER TIP:** 100% of this wine was fermented as whole berry, which slows down the release of tannins imparting a silkiness to the tannins and a lush roundness to the Syrah.

The vintage started slow but by mid summer the vines were progressing well. The crop was light in general which allowed the quality to really shine. Loosely formed bunches with smaller than average berry size, allowed for full sunlight penetration with resultant development of intense fruit flavours.

### Vineyard

Sourced from the Perfect Hedge Vineyard in Osoyoos