



## LAUGHING STOCK VINEYARDS Syrah 2011



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. Our 4th release, the 2011 Syrah is 100% estate grown on our Perfect Hedge vineyard in Osoyoos. The style we have developed is inspired by the classic Côte Rotie in Northern Rhone, blending 94% Syrah with 6% Viognier. By combining the strong masculinity of Syrah with the more delicate femininity of Viognier, the result is a classic example of how the whole is greater than the individual parts.

**Winemaking Notes:** With the cool vintage of 2011, winemakers were put to the test, particularly when crafting reds. For one of the blocks we picked, we bled off some of the juice after a couple hour cold soak for a Rosé project, and in turn, that process called 'saignee', also concentrated the remaining Syrah must for the red program. The Syrah was both co-fermented with Viognier in stainless steel fermenters, as well 30% was fermented in 500 – 2,600L French oak fermenters. After pressing, the wine was barrel aged for 16 months in 40% new French oak.

This vintage very indicative of a cool-climate red, with a more delicate yet balanced flavor profile than the previous vintage. Elegant on the nose with aromas of dark plum, violets and a touch of clove spice. On the palate, dark fruit flavors of blackberry, complimented with a hint of white pepper. Balanced acidity with medium weight will make this wine a very food friendly choice.

**Vintage Notes:** The 2011 growing season was a late season from beginning to end. Bud break was 3 weeks behind normal and while we did get some decent heat units in August and September, the vineyards just never caught up. Our prudent vineyard managers cropped lightly throughout the season to give the vines the best chance in ripening. October brought some above average temperatures allowing us to keep fruit hanging until mid-November. Pick dates were 2 weeks later than usual to obtain targeted ripeness with phenolics and flavours.

**Harvest Date:** October 28, 2011

**Release Date:** June 2013

**Blend:** 94% Syrah, 6% Viognier

**Aging:** 16 months in French oak barrels

**Cases Produced:** 760 cases

**Alcohol:** 14.0%