



Reserve Syrah 2020

Technical Information:

Appellation	VOA Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Grape Variety(ies)	100% Syrah
Brix at Harvest	23.3°
Alcohol Content	13.0 %
Residual Sugar	7 grams/L
Total Production	258 cases of 12



TASTING & FOOD NOTES

Garnet in the glass with deep and complex aromas of ripe raspberry, fresh cracked pepper and smoke with notes of fresh meat, forest floor and granite. The palate is rich with concentrated flavours of raspberry, black olives, savoury herbs, spiced chocolate and fresh cracked pepper with soft tannins and balancing acidity. The finish is long with lingering notes of pepper and drying tannins.

WINEMAKING NOTES

Sourced from select vineyards in the Niagara Peninsula, our Reserve Syrah 2020 was harvested in early October at an average of 23.3° brix. Crushed and destemmed before cold soak, followed by alcoholic fermentation and maceration in stainless steel over 30 days. After pressing, the wine was transferred to a selection of French oak barrels for malolactic fermentation and ageing for 12 months. The wine was lightly fined and filtered prior to bottling in February 2022.

VINTAGE NOTES

Winter of 2020 started with warmer than average temperatures from January through March followed by a cooler than average April. Bud break was in the second and third week of May. From thereon, temperatures increased and the summer months were above average temperatures with little precipitation, allowing for full phenolic development. Harvest remained dry and sunny with cool nights, important for maintaining acidity. There was little to no disease pressure, resulting in clean and ripe fruit. Harvest started in the second week of September with Pinot Noir, Chardonnay and Gamay for sparkling, followed quickly by aromatic whites and then later ripening whites. Gamay was the first red variety harvested in early-to-mid October followed closely by Pinot Noir and Merlot. Cabernet Franc and Cabernet Sauvignon were the last varieties to be harvested, taking place the last week of October through early November. Berry size was recognized to be smaller than previous years with an intense dark colour, suggesting the potential for increased concentration of flavour and colour extraction. The quality of the grapes was very good to excellent throughout the portfolio. Wines should have the capacity to age for the medium to long term.

13th Street Winery

1776 Fourth Avenue · St Catharines ON L2R 6P9

905.984.8463 · 13thStreetWinery.com · info@13thStreetWinery.com