



## Syrah 2023

### Technical Information:

|                    |                          |
|--------------------|--------------------------|
| Appellation        | VQA Ontario              |
| Vineyard(s)        | Select Niagara Peninsula |
| Grape Variety(ies) | 100% Syrah               |
| Brix at Harvest    | 22.0 °                   |
| Residual Sugar     | 3 grams/Litre            |
| Alcohol Content    | 13%                      |
| Total Production   | 350 cases of 12          |
| Vinification       | 100% Selected Barrel     |
| Other Notes        | Vegan - Friendly         |

### TASTING NOTES

Garnet red in the glass with deep and complex aromas of ripe raspberry, violets, forest floor, fresh cracked pepper and a touch of granite and smoke. The palate is rich with concentrated flavours of concentrated black raspberry, blackberry pomegranate, savoury herbs, fresh cracked pepper with firm tannins and balancing acidity. The finish is long with lingering notes of pepper and drying tannins.

### WINEMAKING NOTES

The grapes were harvested in late October. 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. The wine was lightly fined and filtered prior to bottling in January 2025

### VINTAGE NOTES

A mild winter, accompanied with warmer than warmer-than-average temperatures led to an early start to the growing season in 2023 (Bud break recorded May 5<sup>th</sup>). Conditions throughout the Spring and Summer were highly variable, a mix of extreme heat and cool spells with intermittent and isolated heavy rains caused a wide range of fruit maturity among most varieties. This led to a slightly delayed start to the 2023 harvest (3<sup>rd</sup> week of September. Two weeks later than 2022). Once harvest began, conditions were near perfect, consisting of mostly dry, warm days and cool nights with little precipitation. The first grapes to come into the cellar were Chardonnay for sparkling. Followed by aromatic whites and lighter reds such as Riesling and Gamay from late September through mid-October. Later ripening reds such as Cabernet Sauvignon and Cabernet Franc were harvested mid to late November concluding harvest. Overall quality was good to excellent, with yields ranging greatly from varietal to varietal. Wines should have the capacity to age for the medium to long term.

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