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2013

MAJOR'S BLOCK RED BLEND

BC VQA OKANAGAN VALLEY

HARVEST

Warm spring temperatures had us seeing bud break in early May, and the summer was typically hot and dry in the Okanagan, reaching temperatures in the mid to high 30's C. Early fall brought more rain than average and it appeared that both reds and whites would be ready for harvest at the same time, but cooler weather helped to separate the harvest and allowed for flavor development in the aromatic whites.

WINEMAKING

Harvested mid-October to mid-November, the grapes were fermented in stainless steel tanks and pumped over twice daily for 14 days. The temperature was allowed to reach 30C to help with flavour and colour extraction. The wine was then pressed off and went through malolactic fermentation in barrels. Major's Block, a luxurious blend of Shiraz and Merlot, was aged in French and American Oak for 14-16 months.

TASTING NOTES

Aromas of dark plum, crushed black pepper, and spicy notes open this med-full bodied wine, with lots of dark fruit flavours, peppery notes, and subtle smokey oak on the palate. Rich complex tannins and balanced acidity lead to a long and lasting finish.

FOOD AND WINE PAIRING

Major's Block pairs perfectly with peppercorn steak, prime rib, rare to medium-rare barbecued meats, lamb, venison, and aged cheeses.

TECHNICAL NOTES

Alcohol/Volume	13.5%	Total Acidity	6.05g/L
pH Level	3.7PH	Release Date	Insert
Residual Sugar	4.2g/L		

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