

Equinose Szrah 2020

Équinoxe: equal day, equal night. Equal heat of the day, equal cool of the night. Equal new world, equal old world.

The 2020 Équinoxe Syrah, as in the past, is comprised of fruit grown in multiple plots throughout the South Okanagan Valley. A traditionally made Syrah in the sense that the sum is considered greater than its parts (lieux-dits trumping single cru ala Chez Jamet, JL Chave, Clape). The resulting effort is a very complex wine with dark garnet color that perfectly and effortlessly combines elements of both the old world and the new world styles. This monumental wine is at the same time feminine and masculine. It has grace and power, spice and florals, gamy and savory notes. Yin and yang come together to showcase a perfectly balanced Syrah. Compared to 2018 or 2019, the 2020 Equinoxe Syrah is fuller, richer, deeper and more expansive. White peppercorn pokes its head out in an otherwise mostly black peppercorn and floral dominated profile. With time in the glass, more wild floral notes come to the foreground. Upon release, 2020 Équinoxe Syrah is going to be more restrictive and youthful compared to many other vintages at release. we think like 2012 or 2016, 2020 will take a while longer before hitting its strides.

RECOMMENDED FOOD PAIRING

Centuries ago, the black pepper spice trade launched voyages, wars, and epic tales.

Meat-Based: We suggest a seared New York steak paired with peppercorn sauce to fill the air with peppery goodness to celebrate the world's single greatest spice.

Plant-Based: Portobello mushroom burger with pepper-garlic aioli or marinated tempeh steak with mushroom and peppercorn gravy is incredible too.

CÉPAGE:	100% Syrah
GROWN:	South Okanagan
VINEYARD:	46% Le Verger, 42% Le Grand Pin, 12% Stagg's
AGE OF VINES:	Most in their late teens
SOIL TYPE:	Various
YIELD:	Average of 2.8 tons/acre
PRODUCTION:	194 cases
ALCOHOL:	14.3%
CLARIFICATION:	Unfined, lightly coarse filtered
AGING:	16 months in French oak barrels and puncheons, 29% new

