

SYRAH 2022

TIGHTROPE
WINERY

IN THE GLASS

Blueberry, plum, chocolate, sweet tobacco, black pepper & sage; medium-plus body, with soft, silky tannins.

VINEYARD NOTES

The grapes for this Syrah were sourced from the Thomas & Paisley Vineyard on the Naramata Bench. The Paisley vineyard is west-facing and very steep, providing excellent ripening.

WINEMAKER NOTES

The Syrah 95% is co-fermented with Viognier (5%), which accounts for its deep colour and the floral hints on the nose. This wine was fermented in small lots, of approximately 1 ton each and was cold soaked for 5 days, before natural fermentation began. Once fermentation was complete, the free run juice was drained off and the remaining skins were gently pressed. The wine was barrel aged for 12 months, in French oak – 50% new.



WINE SPECS

VINTAGE	2022
VARIETAL	Syrah 95%, Viognier 5%
APPELLATION	Naramata Bench
HARVEST DATE	October 18 & Nov 1, 2022
FERMENTATION	Cold soaked, 21 days on skins, small lot fermentation in stainless steel co-fermentation with Viognier;
AGEING	12 months in French Oak 50% new
BOTTLING DATE	March 16, 2024
CASES PRODUCED	514
BRIX	24.3
RESIDUAL SUGAR	2.56g/L
ACID	7.8 g/L
pH	3.72
ALCOHOL	13.1%
CELLARING	Drink now through 2033

SKU# 895094

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