

KETTLE VALLEY WINERY

(NARAMATA BENCH, SOUTHERN OKANAGAN VALLEY, BRITISH COLUMBIA)

www.kettlevalleywinery.com

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Kettle Valley Winery is a small farm-based winery located on the Naramata Bench, Okanagan, BC. Their focus is quality and by staying a small family owned and operated winery they believe that their passion will show through in their wines. Naramata is easily the premier growing region in British Columbia, with its moderate temperatures, abundant sunshine, and cooling breezes. The rolling hills and variable soil types result in growing sites with unique microclimates that can be matched to the right varieties by an experienced grape grower. No matter what style of wine you like, you will find it in Naramata. Drawing its name from the Kettle Valley Railway, which traveled through the Naramata area on the east side of Okanagan Lake, the winery opened to the public in 1996.

In Fall 2013, we added our Great Northern Vineyards wines to our offerings. When the Kettle Valley owners launched the first Great Northern wines last year, they found a railroad that once operated in the Similkameen. Conveniently, they allowed them to design labels with a locomotive on them that look very much like the Kettle Valley labels. That is clever branding.

The vineyards are owned by Colleen Ferguson and Janet Watts (the wives of Bob & Tim). This 14-acre vineyard located in Cawston in the Similkameen Valley produces the grapes for our single vineyard bottlings of Zinfandel, Syrah, and Viognier.

The Great Northern grapes is being handled primarily by Tim's son, Andrew. He completed enology studies at Lincoln University in New Zealand in 2010. Subsequently, he has gained experience doing vintages in Chile, New Zealand, Nova Scotia, and the Okanagan.

Great Northern Vineyard Syrah 2018

CSPC# 767985

12x750ml

14.0% alc./vol.

Grape Variety

95% Syrah, 5% Viognier

Winemakers

Andrew Watts

Vineyards

Great Northern Vineyards is located on the bench above the Similkameen River in Cawston, in the Similkameen Valley. The soil is predominantly river rock, adding to the mineral complexity shown in the wine. The vineyards are owned by Colleen Ferguson and Janet Watts and the wine is produced by Kettle Valley Winery, Andrew Watts, winemaker.

Harvest

This wine is a blend of 95% Syrah and 5% Viognier. The grapes were hand-picked on October 16, 2018, at approximately 24.6 brix.

Fermentation/

Maturation

The wine has gone through a full malolactic fermentation and was aged in French oak for 19 months before being bottled.

Tasting Notes

Semi- opaque, purple plum hue. A soft textured nose of smoky spiced plum with dark cherry, subtle mint, and herbaceous notes. Very approachable through the mid-palate, soft to medium tannins with a rich mouth feel. Concludes with a bright tangy finish.

Serve with

Cassoulet, Jambalaya, Osso Buco, Grilled lamb chops with Rosemary and mint chutney. Cheddar and aged Gouda.

