



## PAST VINTAGES

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### Great Northern Vineyard Syrah 2017

CSPC# 767985

12x750ml

15.0% 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 soils are 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 handpicked on October 20 and October 21, 2017, at approximately 25.3 brix.

**Fermentation/**

**Maturation**

The wine has gone through a full malolactic fermentation and was aged in French oak for 22 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.





## PAST VINTAGES

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### Great Northern Vineyard Syrah 2016

CSPC# 767985

12x750ml

14.8% 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 soils are 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 11 and October 30, 2016, at approximately 25.0 brix.

**Fermentation/**

**Maturation**

The wine has gone through a full malolactic fermentation and was aged in French oak for 21 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.





## PAST VINTAGES

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### Great Northern Vineyard Syrah 2014

CSPC# 767985

12x750ml

14.5% 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 soils are 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**

The grapes were hand-picked on October 18, 2014, at approximately 24.2 brix.

**Fermentation/**

The wine has gone through a full malolactic fermentation and was aged in French

**Maturation**

oak for 20 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.





## PAST VINTAGES

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### Great Northern Vineyard Syrah 2013

CSPC# 767985

12x750ml

14.5% 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 soils are 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**

The grapes were hand-picked on October 25 and October 26, 2013, at approximately 25.3 brix.

**Fermentation/  
Maturation**

The wine has gone through a full malolactic fermentation and was aged in French oak for 22 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.

**Production**

478 cases

**Scores/Awards**

**91 points** - John Schreiner, [johnschreiner.blogspot.ca](http://johnschreiner.blogspot.ca) - November 6, 2016

**Reviews**

*"The grapes were farmed at just over one ton an acre to yield a very concentrated wine, which aged 21 months in French oak before bottling. The result is another robust and ripe red, with aromas recalling spice and fruitcake. The flavours include plum, fig and black cherry with a hint of pepper on the finish. 91."*

- JS, [johnschreiner.blogspot.ca](http://johnschreiner.blogspot.ca)





## PAST VINTAGES

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### Great Northern Vineyard Syrah 2012

CSPC# 767985

12x750ml

13.5% 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 soils are predominantly river rock, adding to the mineral complexity shown in the wine

**Harvest**

The grapes were handpicked on October 22 and October 23, 2012, at approximately 23.8 brix. The wine has gone through a full malolactic fermentation and was aged in French oak for 22 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

**Production**

239 cases

**Scores/Awards**

**90 points** - John Schreiner on Wine - September 8, 2015

**Reviews**

*The vineyard was farmed at just over one ton an acre in a quest for concentrated flavours. The wine, which aged 22 months in French oak, has a rich and plummy aroma, with almost jammy flavours – a meaty mélange of plum, black cherry and blueberry.*

*- JS, johnschreiner.blogspot.ca*





## PAST VINTAGES

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### Great Northern Vineyard Syrah 2011

CSPC# 767985

12x750ml

13.5% 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 soils are predominantly river rock, adding to the mineral complexity shown in the wine

**Harvest**

The grapes were handpicked on October 25, 2011, at approximately 23 brix. The wine has gone through a full malolactic fermentation and was aged in French oak for 22 months before being bottled.

**Production**

150 cases

**Scores/Awards**

**90 points - John Schreiner on Wine - August 25, 2014**

**Reviews**

*"This concentrated wine has 13.5% alcohol, reflecting that 2011 was a cool vintage. The vines were cropped only two tons an acre and even then, the fruit was not picked until October 25. The wine begins with aromas of spicy plum and blueberry. The 22 months aging in French oak has polished the tannins. Juicy on the palate, the wine has favours of plum and black cherry, with a touch of spice and pepper on the finish."*  
- JS, [johnschreiner.blogspot.ca](http://johnschreiner.blogspot.ca)

