



ABOUT THE WINERY

Red Rooster Winery is located above Okanagan Lake on the Naramata Bench, just north of Penticton. This area is famous for its southwestern exposure and unique microclimate.

Our home is a winery that brings together the craft of winemaking, a love of local (and sometimes offbeat) art and a taste for delicious seasonal foods.

ABOUT THE WINE

We source the grapes for our Syrah from Osprey Vineyard and Desert Wolf Vineyard in Oliver, allowing us to blend complementing characteristics of each vineyard. Primary fermentation was done in open top stainless steel tanks, followed by malolactic fermentation and aging in new French and American oak barrels for 10 months.

TASTING NOTES

This complex rooster has many sides to its personality. The bouquet revolves around notes of cocoa, plum, prune, Chai spice, smoke and sweet tobacco. This syrah exhibits a full-bodied, rich mouth-feel, with firm tannins and moderate acidity. Black fruits, cocoa, sweet spice, leather and sweet tobacco flavours fill the mouth. Spiced dark chocolate and black fruits linger endlessly on the finish. Enjoy now through 2013.

FOOD PAIRINGS

Excellent with rich and flavourful grilled red meats including London Broils, game meats and leg of lamb, or try with aged Canadian cheddar, winter stews and braised meats.

ANALYSIS

Alcohol 14.5%
Residual Sugar 3.0 g/l
TA 5.7 g/l
CSPC# 488676
PID# 1054410



2008

Syrah

\$29.99