



2017 REDSTONE SYRAH “ESTATE”

THE APPELLATION:
VQA LINCOLN LAKESHORE

THE HARVEST:
Nov 2, 2017

THE VARIETAL PROFILE:
100% Syrah

THE NOTES:

At Redstone Winery, we are inspired by the diverse terroir that Niagara has to offer, and truly believe that the most distinguished wines begin in the vineyard. The 38-acre property is named for its heavy red clay soil and large stones, and is perfect for maturing late-ripening varietals like Syrah. This structured wine was aged 18 months in French oak, and displays notes of blackberry, white pepper and cigar box.

THE PAIRINGS:

This full-bodied red will perfectly match all kinds of grilled red meat, such as beef, lamb or venison. It would also pair very well with a roast leg of lamb served with caramelized root vegetables, or even a roasted duck breast with a cherry reduction. You can also try with a 5 year old Cheddar, or as a sipper.

THE CELLARING: Drink now to 2024



THE NOTES

pH	3.57
Total Acidity	6.15
Residual Sugar	0 g/l
Alcohol	13%
Brix at Harvest	21.9