

# SEE YA LATER RANCH



2017

## JIMMY MY PAL

BC VQA OKANAGAN VALLEY

### HARVEST

On Hawthorn Mountain, cooler spring weather resulted in even development with well-balanced fruit. Due to the vineyard's high elevation we did not experience as much heat as down in the Okanagan Valley, and the weather drove an unusual number of bears (11 to be exact) onto the property. We discovered they prefer Gewürztraminer. The lack of heat kept sugar levels and phenolic development in harmony and produced beautiful berries with deep flavours. The early ripening varieties exhibit well-balanced fruitiness and acidity, whereas the late ripening reds are rich and red fruit driven.

### WINEMAKING

Viognier, Chardonnay, Pinot Gris, Gewurztraminer. This refreshing blend was fermented in stainless steel tank in separate parcels and blended together after countless trials to find the right balance of mouthfeel, acidity, fruitiness and finish.

### TASTING NOTES

A melange of citrus notes; tangerine, grapefruit, and citrus zest aromatics with a full mouthfeel. Slightly off-dry with a refreshing light finish.

### FOOD AND WINE PAIRING

Seared scallops with grilled asparagus, chicken tagine, coconut crusted shrimp, sticky ginger soy-glazed chicken.  
Cheese: Chevre gruyere, gouda, triple cream Brie.



### TECHNICAL NOTES

<b>Alcohol/Volume</b>	13%	<b>Total Acidity</b>	6.65 g/L
<b>pH Level</b>	3.45PH	<b>Release Date</b>	1/15/18
<b>Residual Sugar</b>	8 g/L		

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