

# Scout Vineyard - Syrah-Riesling Co-Ferment

Producer	Scout Vineyard
Product	Syrah-Riesling Co-Ferment
Vintage	2022
Country	Canada
Region	BC - Similkameen Valley

WHLs Price	\$25.50
Configuration	12 X 750 mL
SKU	306855
ABV	12.60%

Grapes	Syrah, Riesling
Soil	stemwinder
Farming	Organic and regenerative
Vineyard	Scout Vineyard in the Similkameen Valley
Production	Whole cluster Syrah went into qvevri and was covered with Riesling juice and then sealed for a semi-carbonic maceration process. The blend was wild-fermented until dry (about 21 days), then pressed off of skins and back into qvevri. It rested in the qvevri for 1 year, and was then racked into neutral barrels, where it aged for an additional year.
Vessel	qvevri, neutral oak
Impression	It's a light red wine with savory cured meat notes, bright red fruit, and pronounced minerality. Very quaffable, quite aromatic. The extra aging produced extra complexity. Scout reports that it's their favorite vintage yet of this wine.

Notes	serve chilled



Cellar Practices
<ul style="list-style-type: none"> <li>• 20 PPM SO2</li> <li>• Indigenous Fermentation</li> <li>• No Fining</li> <li>• No Filtering</li> </ul>

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If you have any questions please reach out to [brendan@platoferments.com](mailto:brendan@platoferments.com)

Sales: [jessica@platoferments.com](mailto:jessica@platoferments.com)