

# VANESSA

V I N E Y A R D

Carved from stone, fuelled by sun, a vineyard like no other.

1090 HIGHWAY 3, CAWSTON BC, V0X 1C3  
VANESSAVINEYARD.COM | 250-499-8811  
INFO@VANESSAVINEYARD.COM | @VANESSAVNYRD

## 2016 Meritage



Cabernet Franc 48% / Merlot 28% /  
Cabernet Sauvignon 24% /  
Cabernet Franc Clone 331  
Pyrénées-Atlantiques, France  
Merlot Clone 181 Bordeaux, France  
Cabernet Sauvignon Clone 169  
Bordeaux, France

Alcohol 15.3%  
Residual Sugar 0.4 g/L  
Total Acidity 6.42 g/L  
pH 3.66  
Brix 29  
Cases Produced 700  
Released 2022  
SKU 160895

**VANESSA**  
VINEYARD

## Flavour Profile

Our Meritage is a Cabernet-dominant blend of Cabernet Franc, Cabernet Sauvignon and Merlot. The nose has red plum, cassis, roast coffee, sage. The palate is big, soft, and supple with notes of dark cherry, ripe raspberry, and mineral. This Meritage shows excellent structure and powerful concentrated flavour. A delightful, engaging wine.

## Growing Conditions

The 2016 vintage was another unique season, which saw an extremely early spring. The hot, dry temperatures in April and May led to our earliest bud break and flowering. This was followed by a cooler than normal summer, and wet and chilly fall. The moderation in weather, without the intense heat spikes that are typical of our summers, was beneficial for the grapes in slowing down ripening and allowing for a long hang time into September and October. Some intense wind and hail events in the Similkameen Valley in the fall unfortunately made for challenging harvest conditions. The moderate autumn temperatures, however, enabled ideal flavour development in the grapes, while still retaining the crisp acidity. Overall, the conditions resulted in quality fruit, and were fantastic for creating wines with elegance. Growing degree days in Cawston from April to October of 2016 were 1,521, above the local twelve year average of 1,320.

## Winemaking

Crafted from only 100% estate grown and hand-picked fruit. The grapes were destemmed and underwent a gentle crush before small-batch fermentation and hand punch down to maximize flavour and extraction. This vintage is almost entirely comprised of free run juice with only a very small quantity of pressed juice added to balance the tannins.

Each varietal was individually fermented, and barrel aged for 8 months. The small lots were then carefully blended, and the final assemblage was aged 12 additional months in American and French oak of which 40% were new barrels. The result is a seamless beautifully integrated expression of our terroir. For utmost enjoyment, decanter for at least an hour before serving.