

VANESSA

V I N E Y A R D

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

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2017 Syrah



Syrah 90% / Viognier 10%

Syrah Clone 100 Côtes du Rhône, France
Viognier Clone 642, France

Alcohol 15.2%
Residual Sugar 0.3 g/L
Total Acidity 7.05 g/L
pH 3.77
Brix 32
Cases Produced 766
Released 2021
SKU 790873

VANESSA
VINEYARD

Flavour Profile

Our Syrah shows the power, texture, complexity and elegance of the Similkameen. On the nose, this is a classic Syrah with hints of violet, black fruit and pepper. The palate bursts with blackberry, spice and supple tannins before making way to a long, lingering finish with notes of toast, black licorice and vanilla. This wine shows well-balanced acidity and a medium-full body. There is a slight dusty minerality which is a distinctive signature of Vanessa Vineyard reds.

Growing Conditions

The 2017 growing season in the Similkameen Valley was far from normal, but the end result was well worth waiting for. Spring came late and cool, slowing fruit development but the ensuing summer warmth compensated for it. A near record drought in late July and August reduced crop size and resulted in improved grape quality. Fall ripening went well and on schedule. For the 2017 growing season, the total heat to the vines at Vanessa was 1,757 Growing Degree Days which was above any of the vineyards measured in the neighbouring Okanagan. This produced rich, ripe, generous red wines. Ripening continued at a medium speed allowing the fruit flavours to fully develop.

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. A small percentage of Viognier was co-fermented with the Syrah in the traditional Northern Rhône style. This vintage is almost entirely composed of free run juice with only a very small quantity of pressed juice added to balance the tannins. Our Syrah was then aged for 20 months in a combination of new and used oak barrels, 60% being American oak and 40% being French oak.