

VANESSA

V I N E Y A R D

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

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Rosé 2022



Syrah 56% / Merlot 44%

Alcohol 14.4%

Residual Sugar 0.25 g/L

Total Acidity 7.09 g/L

pH 3.47

Brix 25.06

Cases Produced 275

Released 2023

SKU 052186

VANESSA
VINEYARD

Flavour Profile

A blend of 100% estate-grown Syrah and Merlot, this Rosé has a pale salmon hue, notes of fresh strawberry and gooseberry on the palate. It is complex and dry, with refreshing acidity and a long, clean, crisp mineral finish.

Growing Conditions

In 2022, we experienced a cold, wet spring. Bud break occurred the first week of May, two weeks later than the previous year. The cool and wet conditions continued into June, allowing the vines to catch up slowly during a stress-free growth period. The months of July and August were very hot and dry. September started cool and later in the month we had warm sunny days into early October that forced everything to speed up. Rosé was harvested mid-month followed by the rest of the harvest at the end of the month.

The growing degree days at Vanessa Vineyard were 1,714. Our Master Winemaker, Howard Soon describes this year's vintage as average to above average.

Winemaking

Crafted from only 100% estate grown and hand-picked fruit. The Rosé harvest is one of the most exciting times at Vanessa Vineyard, as it is the beginning of our harvest and the team is eager to pick. Our goal is to produce a light, delicate and pale colour so we were attentive to have minimal extraction from the skins. Whole cluster pressed, chilled and fermented slowly in stainless steel tanks with a proprietary yeast selection. Our Rosé has been made at cool temperatures to fully enhance the fruit.