VANESSA

MERITAGE 2014



Cabernet Franc 37% / Cabernet Sauvignon 35% / Merlot 28%

Cabernet Sauvignon Clone 169 Bordeaux, France Merlot Clone 181 Bordeaux, France Cabernet Franc Clone 331 Pyrénées-Atlantiques, France

| Alcohol | 14.7% |
|----------------|----------|
| Residual Sugar | 0.70 g/L |
| Total Acidity | 6.05 g/L |
| рН | 3.75 |
| Brix | 27 |
| Cases Produced | 775 |
| Released | 2018 |
| SKU | 160895 |

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

Growing Conditions

2014 was an exemplary growing season, which saw an early and dry start to the spring, a pleasant summer with no huge heat spikes, and a temperate autumn. Despite being one of the warmest seasons on record, the lack of heat spikes enabled a nice and consistent ripening of the fruit. The cooler temperatures in September were beneficial in slowing sugar development while still allowing for tannin and flavour maturation, creating a beautifully balanced vintage. Our viticulture team harvested two weeks earlier than any previous year, yet achieved exceptional fruit quality and flavours in our Similkameen Valley reds. Overall a warm year, Growing Degree Days at Vanessa were 1,920, whereas the average recorded at Osoyoos was 1,702.

Terroir and Microclimate

Located high on a hillside overlooking the Similkameen Valley, Vanessa Vineyard's grapes are cultivated on 75 acres of sloping, well-drained, rocky terrain. The vines grow in rows of rocks, absorbing the day heat and imparting that warmth during the cooler nights. Planted in a west to southwest exposure, the rocky vineyard basks in the afternoon sun. Ideally situated, the vineyard benefits from a long growing season, with low yields of intensely ripe fruit. The unique stony site produces fruit with complex flavours and minerality that are truly distinctive.

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. Beautiful integration of the soil minerality gives the wine exceptional character and quality.

Flavour Profile

A rich Cabernet-based cuvée, our 2014 Meritage is a softer, yet more complex vintage that has been contoured and sculpted by our winemaker. Elegantly layered with deep berry flavours, this is a wine with excellent structure and concentrated flavour. The ripe, silky tannins are balanced by fresh cherry, dark berry, coffee and licorice flavours. The fruit and oak are particularly well integrated with a smooth lingering finish. It pairs wonderfully with garlic herb butter Prime Rib.









+1 250 499 8811