

# VANESSA

VINEYARD

## SYRAH 2016



Syrah 92%, Viognier 8%

Syrah Clone 100 Côtes du Rhône, France

Alcohol	14.8
Residual Sugar	0.4
Total Acidity	6.3
pH	3.87
Brix	29
Cases Produced	641
Released	2020
SKU	790873

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

### Growing Conditions

The 2016 vintage was another unusual record-breaking 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 a wet and chilly fall. The moderation in weather, without the intense heat spikes that are typical of Okanagan 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 temperate autumn temperatures, however, enabled ideal flavour development in the grapes, while still retaining the crisp acidity so prized in premium, food friendly wines. Overall, the conditions resulted in quality fruit and were fantastic for creating wines with elegance and abundant flavour. Growing degree days in Cawston from April to October of 2016 were 1,521, this is above the local twelve-year average of 1,320.

### 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

This Syrah was crafted from 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.

### Flavour Profile

Our 100% estate grown Syrah shows the power, texture, complexity and elegance of the Similkameen. The nose balances ripe plum, dried black cherry with subtle hints of jasmine and clove. The full, silky-textured palate is packed with blackberry, cassis and black pepper followed by a lingering dark chocolate finish. Only 31 barrels produced.



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