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VANESSA
VINEYARD



2016
CO-FERMENT
SIMILKAMEEN VALLEY

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CO-FERMENT

SIMILKAMEEN VALLEY

British Columbia Vintners Quality Alliance

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

Our Co-Ferment is 100% estate grown fruit, composed of Cabernet Sauvignon, Cabernet Franc and Merlot. The resulting wine was aged in French and American oak for 30 months to allow the complexities of the nose and palate to develop. Co-fermentation is the practice of hand-selecting lots of two or more grape varietals which are then harvested, crushed and fermented at the same time. It is a classic winemaking process that creates a synergy of fruit and tannins which results in greater complexity and seamless expression of the vineyard in the wine. This wine is inky deep in colour with an intense, plush nose of baked blueberry, black plum and dark chocolate followed by notes of dried fig and some refreshing sage. The palate is full, rich and intense with firm ripe tannins, dried black fruits, pepper, leather and complex notes of Similkameen graphite minerality on the long finish. Only 4 barrels produced.



15.9% alc./vol. 750mL
RED WINE / VIN ROUGE

www.vanessavineyard.com

PRODUCT OF CANADA / PRODUIT DU CANADA.

VANESSA VINEYARD ESTATE WINERY INC. CAWSTON, B.C. V0X 1C3

CONTAINS SULPHITES. CONTIENT DES SULFITES RETURN FOR REFUND
WHERE APPLICABLE. / CONSIGNÉE LÀ OÙ LA LOI LE PRESCRIT.