

2017 Co-Ferment



Cabernet Sauvignon 41% /
Cabernet Franc 39% / Merlot 20%
Cabernet Sauvignon Clone 169
Bordeaux, France
Cabernet Franc Clone 331
Pyrénées-Atlantiques, France
Merlot Clone 181 Bordeaux, France

Alcohol 15.8%
Residual Sugar 0.4 g/L
Total Acidity 5.7 g/L
pH 3.95
Brix 25
Cases Produced 85
Released 2021
SKU 218699

VANESSA
VINEYARD

Flavour Profile

Our Co-Ferment is composed of Cabernet Sauvignon, Cabernet Franc and Merlot. This wine is inky deep in colour with an intense, plush nose of baked blueberry, black plum, coffee and dark chocolate. The palate's creamy intensity is full of rich, ripe black fruits, sensual herbs and the chalky mineral finish of the Similkameen Valley.

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 100% estate grown and hand-picked fruit. Co-fermentation is the practice of hand-selecting different grape varieties 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. Hence, it is different from a blend where each variety is made in separate tanks or barrels, which are later proportioned together. The resulting wine was aged in French and American oak for 30 months. Only 3 barrels produced.