



VANESSA

VINEYARD

2017

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 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. 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. Only 3 barrels produced.



L200817

15.8% alc./vol. 750mL  
RED WINE / VIN ROUGE

[www.vanessavineyard.com](http://www.vanessavineyard.com)

PRODUCT OF CANADA / PRODUIT DU CANADA.  
VANESSA VINEYARD ESTATE WINERY INC. CAWSTON, B.C. VOX 1C3

RETURN FOR REFUND WHERE APPLICABLE.  
/ CONSIGNÉE LÀ OÙ LA LOI LE PRESCRIT.

Contains: Sulphites  
Contient: Sulfites