

VANESSA

V I N E Y A R D

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

1090 HIGHWAY 3, CAWSTON BC, V0X 1C3
VANESSAVINEYARD.COM | 250-499-8811
INFO@VANESSAVINEYARD.COM | @VANESSAVNYRD

2017 Right Bank



Merlot 65% / Cabernet Sauvignon 18% /
Cabernet Franc 17%

Merlot Clone 181 Bordeaux, France
Cabernet Franc Clone 331

Pyrénées-Atlantiques, France

Cabernet Sauvignon Clone 169 Bordeaux,
France

Alcohol 15.2%
Residual Sugar 0.4 g/L
Total Acidity 6.5 g/L
pH 3.6
Brix 32

Cases Produced 715

Released 2022

SKU 052194

VANESSA

VINEYARD

Flavour Profile

Our Right Bank is a Merlot-dominant wine with small percentages of Cabernet Franc and Cabernet Sauvignon blended in for complexity. The nose shows ripe cherry, mixed red berries, clove, and dried rosemary. The full rich palate is filled with black cherry, plum, blueberry, minerality and spice on the long, powerful finish. This blend shows the fine balance, intensity and elegance of the Similkameen.

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 only 100% estate grown fruit. The grapes were destemmed and underwent a gentle crush before small-batch fermentation and hand punch down to optimize flavour and extraction. This cuvée is almost entirely comprised of free run juice with only a small quantity of pressed juice added to balance the tannins.

The individual varietals were barrel aged for 8 months prior to blending, then aged an additional 12 months in American and French oak barrels. Bottle aged 34 months before release.