

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 Meritage



Cabernet Franc 53% / Cabernet Sauvignon
28% / Merlot 19%
Cabernet Franc Clone 331
Pyrénées-Atlantiques, France
Cabernet Sauvignon Clone 169
Merlot Clone 181 Bordeaux, France

Alcohol 14.6%
Residual Sugar 0.5 g/L
Total Acidity 6.53 g/L
pH 3.62
Brix 30
Cases Produced 741
Released 2023
SKU 160895

VANESSA
VINEYARD

Flavour Profile

Our Meritage is a Cabernet-dominant blend of Cabernet Franc, Cabernet Sauvignon and Merlot. The nose on this fully-developed wine has aromas of red plum, cassis and thyme. The palate is big, smooth and complex, with notes of dark chocolate, cherry and Similkameen minerality. The medium-long finish shows the excellent structure and robust concentrated flavours. This wine is bottled in 2019 and bottle aged until release in 2023. This extra time in the bottle before release ensures the blend is smooth, polished and seamless, giving more sensory enjoyment.

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 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. This vintage is almost entirely comprised of free run juice with only a very small quantity of pressed juice added to balance the tannins. Each varietal was individually fermented, and barrel aged for 8 months. The small lots were then carefully blended, and the final assemblage was aged 12 additional months in American and French oak of which 40% were new barrels. The result is a seamless, beautifully integrated expression of our terroir.