

VANESSA

V I N E Y A R D

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

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2022 V Series



57% Sémillon / 23% Marsanne
16% Viognier / 4% Gewürztraminer

Alcohol 14.3%
Residual Sugar 8.4 g/L
Total Acidity 7.6 g/L
pH 3.58
Brix 23.69
Cases Produced 335
Released 2023
SKU 278479

VANESSA
VINEYARD

Flavour Profile

This year's blend is Sémillon based with barrel fermented Marsanne, Viognier and Gewürztraminer rounding out the blend and enhancing the floral characteristics. Peach and honeysuckle notes lead the nose, followed by hints of honey and ripe fruit. A delicate straw yellow in the glass. The palate is smooth and finishes clean.

Growing Conditions

In 2022, we experienced a cold, wet spring. Bud break occurred the first week of May, two weeks later than the previous year. The cool and wet conditions continued into June, allowing the vines to catch up slowly during a stress-free growth period. The months of July and August were very hot and dry. September started cool and later in the month we had warm sunny days into early October that forced everything to speed up. Rosé was harvested mid-month followed by the rest of the harvest at the end of the month.

The growing degree days at Vanessa Vineyard were 1,714. Our Master Winemaker, Howard Soon describes this year's vintage as average to above average.

Winemaking

The 'V Series' of wine is a passion project, brilliantly executed by our Master Winemaker Howard Soon. This curated blend of white grapes were hand-picked and whole cluster-pressed. The goal was to capture the essence of the grapes with very little skin contact. This is the second wine in the series and just as impressive as the first.