

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

2019 Syrah



Syrah Clone 100 Côtes du Rhône, France 92%
Viognier Clone 642, France 8%

Alcohol 14.3%
Residual Sugar 1.28 g/L
Total Acidity 6.3 g/L
pH 3.93
Brix 28
Cases Produced 566
Released 2023
SKU 790873

VANESSA
VINEYARD

Flavour Profile

Our Syrah shows the power, texture, complexity and elegance of the Similkameen. On the nose, this is a classic Syrah with hints of violet, black licorice and sage. The palate bursts with plum, black currant, pepper and supple tannins before making its way to a smooth and silky finish with hints of spice. This wine shows well-balanced acidity and a medium-full body. There is a slight minerality, a distinctive signature of Vanessa Vineyard reds.

Growing Conditions

The growing season started well with moderate temperatures from the beginning of spring, leading into the start of summer. With the summer being warm and dry, autumn saw warmer days and cooler nights, which were warmer and damper than 2018. While this is not great for many grapes, a combination of the Similkameen mistral flow and our vineyard's extremely rocky soil composition kept the grapes dry through an unseasonably cool October until picking was complete. All of this resulted in smaller crop sizes and slow ripening that allowed the fruit to fully mature, with balanced acidity and exciting flavour development in this vintage. Total heat units for 2019 recorded at Vanessa were 1,687 Growing Degree Days, a little lower than the previous year. However, the cooler 2019 growing season gives this vintage unique characters and exceptional quality.

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. A small percentage of Viognier was co-fermented with the Syrah in the traditional Northern Rhône style. This vintage is almost entirely composed of free run juice with only a very small quantity of pressed juice added to balance the tannins. Our Syrah was then aged for 20 months in a combination of new and used oak barrels, 60% being American oak and 40% being French oak.