

# VANESSA

V I N E Y A R D

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

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# 2020 Syrah



Syrah 92%  
Viognier 8%

Syrah Clone 100 Côtes du Rhône, France  
Viognier Clone 642, France

Alcohol 14.3%  
Residual Sugar 0.3 g/L  
Total Acidity 6.6 g/L  
pH 3.85  
Brix 28  
Cases Produced 511  
Released 2025  
SKU 790873

**VANESSA**  
VINEYARD

## Flavour Profile

Our Syrah showcases the power, texture, and complexity of the Similkameen. With subtle violet aromas and lush dark fruit flavours, it features ripe berries complemented by rich cocoa. A hint of black pepper and herbs adds a spicy complexity, creating a balanced and elegant finish. This medium-bodied Syrah offers a lovely rich texture that leads to a smooth, long-lasting finish.

## Growing Conditions

The 2020 growing season started well with great weather conditions throughout April. May and June experienced somewhat cool, wet conditions which slowed growth, disrupting some spring bud development and challenging the short period of flowering, thereby reducing crop load in the vineyard. July and August provided consistent sunshine, high heat, and a few timely rainy days. September to mid-October continued with very warm weather allowing the fruit to reach full maturity and ripeness. Despite slightly lower Growing Degree Days in 2020 (1,678 compared to 1,687 in 2019), the overall outcome was a fantastic growing season. This vintage is proving to be highly age-worthy and shows incredible potential.

## Winemaking

Crafted from 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.