

# 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

# 2020 Right Bank



Merlot 77% / Cabernet Franc 12% /  
Cabernet Sauvignon 11%

Merlot Clone 181 Bordeaux, France  
Cabernet Franc Clone 331  
Pyrénées-Atlantiques, France  
Cabernet Sauvignon Clone 169 Bordeaux

Alcohol 14.7%  
Residual Sugar 0.6 g/L  
Total Acidity 6.7 g/L  
pH 3.83  
Brix 27  
Cases Produced 462  
Released 2025  
SKU 052194

**VANESSA**  
VINEYARD

## Flavour Profile

Our Right Bank is Merlot-dominant with small percentages of Cabernet Franc and Cabernet Sauvignon blended in for complexity. The nose shows ripe cherry, clove and dried rosemary. The rich full 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 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. While the Growing Degree Days at Vanessa Vineyard for 2020 were at 1,678, which was slightly lower than in 2019 at 1,687 the overall outcome was a fantastic growing season. This vintage of wines is proving to be very age-worthy and shows incredible potential.

## 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.