

VANESSA

VINEYARD

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

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2021 Syrah



Syrah 98%
Viognier 2%

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

Alcohol 15.1%
Residual Sugar 0.4 g/L
Total Acidity 6.22 g/L
pH 4.01
Brix 26.1
Cases Produced 482
Released 2026
SKU 790873

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Flavour Profile

Our Syrah showcases the power, texture, and complexity of the Similkameen. The nose offers black cherries, blueberries and currant, complemented by delicate violet and caramel notes, while hints of maple and herbs add subtle spicy depth. Medium-bodied and richly textured, the palate flows into a smooth, elegant, and lingering finish.

Growing Conditions

The 2021 growing season began with steady vine development following a cooler spring. In late June, a significant heat dome brought prolonged extreme temperatures during a sensitive stage of berry development, requiring increased irrigation to sustain vine function. These conditions produced smaller berries and reduced cluster weights, resulting in lower yields and a higher skin-to-juice ratio. This enhanced colour, tannin structure, and fruit flavour concentration. The remainder of the season provided stable conditions that supported even ripening and phenolic development.

Wines from the 2021 vintage reflect the season's intensity, showing depth, structure, and concentration. The reds from this vintage, in particular, display fuller body, higher alcohol, and a riper flavour profile while maintaining balance and varietal integrity.

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.