

VANESSA

VINEYARD

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

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2021 Right Bank



Merlot 73% / Cabernet Franc 17% /
Cabernet Sauvignon 10%

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

Alcohol 15.8%
Residual Sugar 1 g/L
Total Acidity 5.76 g/L
pH 3.89
Brix 26.7
Cases Produced 889
Released 2026
SKU 052194

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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 berry fruits, clove and dried rosemary, with subtle hints of roasted coffee and chocolate. The rich, full palate is filled with blackberries, raspberries, red cherries and gentle spice on the long, powerful finish. This blend shows the fine balance, intensity and elegance of the Similkameen.

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 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.