

ROSÉ 2016

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



Syrah 68% / Merlot 32%

Syrah Clone 100 Côtes du Rhône, France
Merlot Clone 181 Bordeaux, France

Alcohol	13.8%
Residual Sugar	0.8 g/L
Total Acidity	7.0 g/L
pH	3.2
Brix	26
Cases Produced	90
Released	2017
SKU	052186

Growing Conditions

The 2016 vintage was another unusual record-breaking season, which saw an extremely early spring. The hot, dry temperatures in April and May lead to our earliest bud break and flowering. This was followed by a cooler than normal summer, and wet and chilly fall. The moderation in weather, without the intense heat spikes that are typical of Okanagan summers, was beneficial for the grapes in slowing down ripening and allowing for a long hang time into September and October. Some intense wind and hail events in the Similkameen Valley in the fall unfortunately made for challenging harvest conditions. The temperate autumn temperatures, however, enabled ideal flavour development in the grapes, while still retaining the crisp acidity so prized in premium, food friendly wines. Overall the conditions resulted in quality fruit, and were fantastic for creating wines with elegance, abundant flavour, and lower alcohol. Growing degree days in Cawston from April to October of 2016 were 1,521, above the local twelve year average of 1,320.

Terroir and Microclimate

Located high on a hillside overlooking the Similkameen Valley, Vanessa Vineyard's grapes are cultivated on 75 acres of sloping, well-drained, rocky terrain. The vines grow in rows of rocks, absorbing the day heat and imparting that warmth during the cooler nights. Planted in a west to southwest exposure, the rocky vineyard basks in the afternoon sun. Ideally situated, the vineyard benefits from a long growing season, with low yields of intensely ripe fruit. The unique stony site produces fruit with complex flavours and minerality that are truly distinctive.

Winemaking

A bright and deliciously fruity wine, this vintage was crafted in the classic dry French Rosé method of winemaking, with the Syrah and Merlot grapes crushed and then given only 6 hours of skin contact (maceration) with the juice. The must was then pressed and grape skins discarded, which resulted in a fresh, fruit-forward juice profile. The wine was fermented in stainless steel vats to enable the generous fruit flavours to really shine through.

Flavour Profile

A classic Provençal styled wine, our inaugural Rosé is crafted primarily from ripe 100% estate grown Syrah with the addition of Merlot for balance. Limited skin contact delivers an elegant pink hue to the colour. Subtle spicy aromas are followed by a bouquet of fresh cherries, raisins and wildflowers. Fully dry, this unoaked cuvée has refreshing citrus tones along with juicy sun ripened cherries, strawberries and red currants on a long and lively palate.



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