

VANESSA

VINEYARD

ROSÉ 2017

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



Growing Conditions

The 2017 growing season in the Similkameen Valley was not typical but the end result was well worth the change. Spring was cool and came later than usual, which cause slower fruit development, but the ensuing summer warmth made up for it. A near record drought in late July and August both reduced crop size and resulted in an improved grape quality. Fall ripening went well and came right on schedule, with the first pick starting September 19th for the Merlot and Syrah intended for our Rosé. Other varietals followed with the last pick on October 24th. The first frost occurred on October 31st. For the 2017 growing season, the total heat to the vines at Vanessa was the same as in 2016, at 1,757 Growing Degree Days, above any of the vineyards measured in neighbouring Okanagan vineyards. This produced rich, ripe, generous red wines. Ripening continued at a medium speed allowing the fruit flavours to fully develop.

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

This classic Rosé is crafted from our 100% estate grown Merlot and Syrah. Limited skin contact delivers the slightest hint of pale salmon pink to the eye. Whole cluster pressed, chilled fermented slowly in stainless steel tanks with a proprietary yeast selection, this Rosé has been adapted to cool temperatures to fully enhance the fruit.

Flavour Profile

The predominance of Merlot makes a statement in this dry and crisp Rosé. This cuvée blossoms with subtle strawberry and raspberry aromas, mouth-watering acidity, and shows a smooth soft texture. The finish is dry and intensely flavourful. Our region helps to produce a wine with a naturally higher acidity due to the cool nights which stop the grapes from losing acidity. Enjoy with grilled seafood and goat cheese for a true BC flavour experience.

Merlot 67% / Syrah 33%
Merlot Clone 181 Bordeaux, France /
Syrah Clone 100 Côtes du Rhône, France

Alcohol	13.7%
Residual Sugar	9.70 g/L
Total Acidity	7.05 g/L
pH	3.34
Brix	28
Cases Produced	200
Released	2018
SKU	052186



@vanessavnyrd
vanessavineyard.com
info@vanessavineyard.com
+1 604 689 3882