

VANESSA

VINEYARD

Flavour Profile

Our powerhouse Cabernet Sauvignon shows intense aromas of cassis, prune, and black plum on the nose. The palate is rich and full bodied with flavours of cassis, dried blackberry, mint, cracked spice and tobacco. A well-balanced structure delivers a full-bodied Similkameen wine with a graceful long finish.

Growing Conditions

A long, moderate growing season started on schedule, yet with warmer than average spring temperatures. Cooler summer temperatures led into particularly warm autumn days with cool evenings. The results: an early bud break, increased crop sizes and slow ripening that allowed the fruit to fully mature with exciting flavour development for the reds in this vintage. Harvest began right on time, with our harvest for reds finishing in early November. Total heat units for 2018 at Vanessa were recorded at 1730.5 Growing Degree Days, similar to the previous year. The prolonged and mild 2018 growing season gives this vintage unique character and exceptional quality.

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. This cuvée is comprised almost entirely of free run juice with only a small quantity of lightly pressed juice to balance the tannins. Barrel aged for 20 months in American and French oak with additional time to rest in the bottle before release. This rare combination of concentration, intensity and balance might not be evident in every vintage of Cabernet Sauvignon; therefore, our Cabernet Sauvignon will only be produced in superior years. Only 6 barrels produced.

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

VANESSA VINEYARD | 1090 HIGHWAY 3, CAWSTON BC, VOX 1C3 | VANESSAVINEYARD.COM | INFO@VANESSAVINEYARD.COM | @VANESSAVNYRD | 250-499-8811

2018 Cabernet Sauvignon



Cabernet Sauvignon 86% /
Cabernet Franc 14%

Cabernet Sauvignon Clone 169
Bordeaux, France

Cabernet Franc Clone 331
Pyénées-Atlantiques, France

Alcohol 15.6%
Residual Sugar 0.4 g/L
Total Acidity 5.9 g/L
pH 3.91
Brix 25
Cases Produced 160
Released 2021
SKU 144686