

#### Flavour Profile

Our Right Bank is a Merlot-dominant wine with small percentages of Cabernet Franc and Cabernet Sauvignon blended in for complexity. The nose shows ripe cherry, mixed red berries, clove, and dried rosemary. The full rich pallet is filled with black cherry, plum, blueberry, and spice on the long, powerful finish. The blend shows the fine balance, intensity and elegance of the Similkameen.

#### **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 only 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 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 that were medium-plus toast. Beautiful integration of the soil minerality gives the wine exceptional character and quality. Only 24 barrels produced.

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

# 2018 Right Bank



Merlot 70% / Cabernet Franc 20% / Cabernet Sauvignon 10%

Merlot Clone 181 Bordeaux, France

Cabernet Franc Clone 331 Pyrénées-Atlanliques, France

Cabernet Sauvignon Clone 169 Bordeaux, France

> Alcohol 15% Residual Sugar 0.4 g/L Total Acidity 5.9 g/L pH 3.72 Brix 25 Cases Produced 600 Released 2021 SKI J 052194