

VANESSA

VINEYARD

Flavour Profile

Our Syrah shows the power, texture, complexity, and elegance of the Similkameen. It was co-fermented with a small amount of Viognier in the classic Rhône style. The nose balances ripe damson plum, blackberry, and vanilla. The palate is complex with flavours of blackberry, plum, fig, fresh herbs, and black peppercorn. A full body with a lovely rich texture and a balanced crisp acidity leads to a very silky 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 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. A small percentage of Viognier was co-fermented with the Syrah in the traditional Northern Rhône style. This vintage is almost entirely composed of free run juice with only a very small quantity of pressed juice added to balance the tannins. Our Syrah was then aged for 20 months in a combination of new and used oak barrels, 60% being American oak and 40% being French oak. Only 27 barrels produced.

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

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2018 Syrah



Syrah 90% / Viognier 10%

Syrah Clone 100 Côtes du Rhône,
France

Viognier Clone 642, France

Alcohol 15.2%
Residual Sugar 0.3 g/L
Total Acidity 6.1 g/L
pH 3.94
Brix 25
Barrels Produced 27
Released 2021
SKU 790873