

2016 Right Bank



Merlot 82% / Cabernet Franc 9.7% /
Cabernet Sauvignon 8.3%
Merlot Clone 181 Bordeaux, France
Cabernet Franc Clone 331
Pyrénées-Atlantiques, France
Cabernet Sauvignon Clone 169
Bordeaux, France

Alcohol 14.5%
Residual Sugar 0.0 g/L
Total Acidity 6.2 g/L
pH 3.7
Brix 30
Cases Produced 745
Released 2020
SKU 052194

VANESSA
VINEYARD

Flavour Profile

Crafted in a classic “Right Bank” style of Bordeaux, our 100% estate-grown 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, black plum, espresso, chocolate, lavender and sage. The full, rich pallet shows plush round soft tannins, wonderful acidity and intense black cherry and plum. A hint of leather, cacao and baking spice can be sensed, finishing with the trademark lengthy Similkameen graphite minerality.

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.

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 and 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.