



Rose 2018

Price	\$21.00 CAD
SKU	174354
Production	715 Cases
Location	Carrs Landing, Okanagan, British Columbia
Winemaker	Stephanie Stanley

Winemaking

The wine was destemmed and crushed and sent 18 hours on skins before being pressed off and fermented like a white wine. A neutral yeast strain was used to ferment the Rosé, adding nothing just preserving the natural Pinot Noir flavours.

Wine Profile

Light pink colour with aromas awash with strawberry, raspberry and licorice. The palate is long and filled with strawberry, raspberry, pomegranate and blood orange. A delightful finish of cooked strawberry and raspberry compote.

Pairing

Salads, goat cheeses, light pasta or rice dishes with seafood or grilled fish.

Brix: 22.7 | pH: 3.43 | TA: | RS: 1.9g/L | Alc: 13.3%

