

2017 Rosé



Appellations: VQA Niagara Peninsula

Soils: heavy clay **Vine density:** 1200/acre

Varietals: Gamay Noir (70%) and Cabernet Sauvignon (30%)

Winemaker: David Johnson

Date Picked: October 10th thru November 21st, 2017

Handling: Fruit was machine harvested and then optically sorted, crushed and destemmed. Cold soak maceration on skins for 5 days and pressed. Juice yield was less than 600 liters per tonne; transferred into stainless steel fermentation tanks. 36 hours of natural cold settling then racked off gross lees.

Fermentation: Fermented with commercial yeast strain Actiflore Rosé. Fermentation temperature was set for 12.5°C and took place from October 13th – November 23rd, 2017. Ferment was kept on lees for 6 weeks, until mid-Dec 2017.

Bottling Date: February 8th, 2018

Total Production: 1313 cases

Wine Analysis at Bottling:

pH 3.55; 13.7% alc./vol; TA 6.45g/L; R.S. 12.0g/L

Cellaring Potential: 1-3 years

Retail Price: \$15.95 **Licencee Price:** \$13.47

Availability: Winery retail store;

LCBO/Vintages (#117861) in Apr & August 2018

Reviewed by Vintages/ Tasting panel in March 2018

‘Such a vibrant colour in the glass! Plenty of fragrance and flavour, too, with ripe strawberry, maraschino cherry and red pepper jelly. Tangy acidity keeps things lively on the finish. Chill and sip with antipasto and mild cheese or a grilled focaccia sandwich with grilled red peppers, zucchini and havarti.’