



ESTATE GROWN

2020 PINOT NOIR ROSÉ

The Pinot Noir for this wine is grown expressly for Rosé, which means it is picked earlier than it would be if it was destined for our Pinot Noir. This earlier picking results in more finesse and elegance in the wine. After being harvested, the grapes were destemmed and put in the press where they had two hours of skin contact before being pressed off. Fermentation was 100% stainless steel to allow for a fresh, crisp finished wine.

Average Okanagan spring temperatures began the 2020 growing season with periods unusually cold and wet weather. Colder periods progressed into the early spring contributing to a marginal fruit set, but as the season progressed into the summer months we regained our highly celebrated Okanagan conditions. The dry, warm and hot summer produced good growth permitting all varieties to ripen with excellent balance and incredible flavor intensity.

TASTING NOTES

Notes of pink grapefruit and strawberry cream dominate on the nose. The palate is fresh, light and vibrant, with those same strawberry notes lingering long on the palate.

HARVEST DATE

September 10, 2020

BLEND

100% Pinot Noir

FERMENTATION

100% stainless steel

AGING

2 months in stainless steel

CELLARING

Enjoy now

ALCOHOL

12.0%

TA

7.9 g/l

RESIDUAL SUGAR

4.9 g/l

PH

3.15