

Clos du Soleil

Cabernet Sauvignon

Rosé 2019

Technical Information

pH:	3.31
Titrateable Acidity:	7.62 g/L
Residual Sugar:	3.1 g/L
Alcohol by Volume:	13.3%
Harvest Date:	October 25th, 2019
Bottling Date:	March 9th, 2020
Vineyard Sources:	Clos du Soleil Estate Vineyard, Similkameen Valley, Keremeos, BC
Varieties:	100% Cabernet Sauvignon
Total Production:	232 cases
SKU:	+113046 (750ml)

Tasting Notes

This Rosé wine presents a beautiful, delicate pink colour in the glass. The taster is greeted with mouth-watering aromas of strawberry, raspberry, and a salinity reminiscent of the ocean. On the palate the wine is crisp and elegant, with ripe fruit flavours dominating: strawberry, raspberry, blackberry and cranberry, all given tension by a firm backbone of acidity, and with a long finish that displays a subtly pleasing salinity. This 100% Cabernet Sauvignon Rosé is delicate, uplifting, complex and food-friendly – everything a Rosé should be.

Winemaking Notes

The Cabernet Sauvignon grapes for this Rosé were grown on the stony southern-facing slopes of Clos du Soleil's original Estate Vineyard (certified organic) on the Upper Bench of the Similkameen Valley. From a winemaking perspective the focus was on gentle-handling of the juice and wine, to protect the beautiful flavours and aromas. After harvesting the grapes were destemmed and very lightly crushed, then soaked on their skins for 4 hours. This was followed by gentle pressing, and then fermentation in stainless steel tanks. Oxygen contact was kept to a minimum, and the fermentation was slow and cool. The wine was aged on its lees and not handled again until a light filtration just prior to bottling.

Michael Clark - Winemaker

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