

Clos du Soleil

Rosé 2020

Technical Information

pH:	3.30
Titrateable Acidity:	6.93 g/L
Residual Sugar:	2.46 g/L
Alcohol by Volume:	12.3%
Harvest Date:	October 8th and 9th, 2020
Bottling Date:	March 8th, 2021
Vineyard Sources:	La Côte Vineyard, Keremeos, Similkameen Valley, BC
Varieties:	100% Malbec
Total Production:	658 cases
SKU:	+5267 (750ml)

Tasting Notes

This delicate and complex Rosé wine greets the taster with aromas of rose petals, cherry, and pomegranate. The flavours dance across the palate with a swirling blend of wild strawberries, cranberries, ripe cherries, and lime zest. Soft on the palate, but crisp, dry and with a long finish. This 100% Malbec Rosé is delicate, uplifting and food-friendly – everything a Rosé should be. It makes a perfect pairing with salmon, roasted chicken, soft cheeses, or just a sunny day and a picnic blanket.

Winemaking Notes

The Malbec grapes for this Rosé were grown specifically for this wine, on a steep southern-facing slope of Clos du Soleil's La Côte Vineyard 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 under dry ice 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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