

Clos du Soleil

Rosé 2021



Technical Information

pH:	3.47
Titrateable Acidity:	8.17 g/L
Residual Sugar:	2.60 g/L
Alcohol by Volume:	12.0%
Harvest Date:	October 19th and 20th, 2021
Bottling Date:	March 9th, 2022
Vineyard Sources:	Clos du Soleil Estate Vineyard [certified organic]; La Côte Vineyard [transition to organic status], Keremeos, Similkameen Valley, BC
Varieties:	60% Cabernet Sauvignon, 40% Malbec
Total Production:	404 cases
SKU:	+878835 (750ml)

Tasting Notes

This delicate and complex Rosé wine greets the taster with aromas of cranberry, raspberry, and pomegranate. The flavours dance across the palate with a swirling blend of wild strawberries, cranberries, rhubarb, and lime zest. Soft on the palate, but crisp, dry, and with a long finish. This Rosé is a blend of organically farmed Cabernet Sauvignon and Malbec and 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

Cabernet Sauvignon and Malbec grapes for this Rosé were grown specifically for this wine, on the steep and rocky southern-facing slopes of Clos du Soleil's Estate and La Côte Vineyards on the Upper Bench of the Similkameen Valley. From a wine-making perspective the focus was on gentle-handling of the juice and wine, to protect the beautiful flavours and aromas. After hand-harvesting the grapes were destemmed and lightly crushed, and then soaked under dry ice for 4 hours. This was followed by gentle pressing, and then cool fermentation in stainless steel tanks. The two varieties were co-fermented together, and oxygen contact was kept to an absolute minimum. The wine was aged on its lees for 4 months, and not handled again until a light filtration just prior to bottling.

Michael Clark – Winemaker

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