

Rosé 2022

TASTING

This delicate and complex Rosé wine greets the taster with aromas of raspberry, strawberry and pomegranate. The flavours dance across the palate with a swirling blend of wild strawberries and raspberries, cranberries, grapefruit and lime zest.

Soft on the palate, but crisp, dry and with a long finish.

This 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

Malbec grapes for this Rosé were grown specifically for this wine, on the steep and rocky slopes of Clos du Soleil's La Côte Vineyard on the Upper Bench of the Similkameen Valley.

From a wine-making perspective the focus was on gentle-handling of the juice and wine. 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.

TECHNICAL

Harvest Dates: 12 October 2022

Bottling Date: 8 March 2023

Vineyards: La Côte Vineyard [certified organic] & Whispered Secret Vineyard [certified organic] Keremeos, Similkameen Valley BC

Varieties: 91% Malbec, 9% Sauvignon Blanc

Total Production: 268 cases

Alc: 12.9% **pH:** 3.39 **Titrateable Acidity:** 6.79 g/L **Residual Sugar:** 1.3 g/L **SKU:** +5267 (750mL)



Michael Clark - Winemaker

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