

# Rosé 2023

## TASTING

This delicate and complex rosé wine greets the taster with aromas of rose petals, ripe plums and white pepper.

The flavours dance across the delicate palate with notes of pink grapefruit, white nectarine and strawberry. Soft on the palate, but crisp and dry with a bright acidity, and a long finish.

It makes a perfect pairing with salmon, roasted chicken, soft cheeses, or just a sunny day and a picnic blanket.

## WINEMAKING

Pinot Noir grapes for this rosé were grown specifically for this wine, on the steep vineyard slopes of Kaleden, British Columbia.

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, with all oxygen contact avoided.

In accordance with Clos du Soleil's winemaking philosophy, handling of this wine was kept to a minimum, until a light filtration just prior to bottling.

## TECHNICAL

**Harvest Dates:** 31 August 2023 & 1 September 2023

**Bottling Date:** 6 March 2024

**Vineyards:** 433 Oak Ave., 451 Oak Ave., & 140 Larch Ave,  
Kaleden BC

**Varieties:** 100% Pinot Noir

**Total Production:** 675 cases

**Alc:** 12.2%   **pH:** 3.23   **Titrateable Acidity:** 7.55 g/L   **Residual Sugar:** 1.22 g/L   **SKU:** +878835 (750mL)



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