

Rosé 2024

Lumière Collection

TASTING

This Lumière Collection wine is Clos du Soleil's version of a lower-alcohol wine, while preserving all of the enjoyment and complexity of traditional wines.

Our Lumière Rosé greets the taster with aromas of rose petals, strawberries, apricot and anis.

The flavours dance across the palate with notes of ripe strawberry, tangerine and apricot.

Dry and delicate but with a juicy mid-palate, this lighter-alcohol, lower-calorie wine makes for a perfect pairing with a wide range of foods, but works equally well by itself with nothing more than a sunny day and a picnic blanket.

WINEMAKING

Sangiovese grapes for this rosé were grown specifically for this wine, on steep vineyard slopes in the Yakima Valley AVA of Washington State.

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

After harvesting the grapes were destemmed and lightly crushed, and then pressed almost immediately, in order to preserve a delicacy in the wine. This was followed by 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:** 30 September, 2024
Bottling Date: 4 March, 2025
Vineyards: Airport Ranch Estates,
Yakima Valley AVA, Washington
Varieties: 100% Sangiovese
Total Production: 149 cases



Alc: 9.0% **pH:** 3.20 **Titrateable Acidity:** 6.3 g/L **Residual Sugar:** 3.1 g/L **SKU:** +270606 (750mL)



Clos du Soleil

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