

# Rosé 2024

## Washington Series

### TASTING

This complex rosé wine greets the taster with aromas of rose buds, strawberries, lavender and stonefruit.

The flavours dance across the ripe palate with notes of peach, white nectarine, strawberry and cherry, strung together with a lively tension.

Dry, full-flavoured, long, with a juicy mid-palate, this wine makes a perfect pairing with salmon, roasted chicken, soft cheeses, or just 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:** 679 cases

**Alc:** 12.9%   **pH:** 3.20   **Titrateable Acidity:** 6.3 g/L   **Residual Sugar:** 1.4 g/L   **SKU:** +270609 (750mL)



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