

GRAPE VARIETIES

100% PINOT NOIR

PRODUCTION

750 CASES

BOTTLED

FEBRUARY 2024

LC 12.5%

PH 3.16

ΓΑ G/L 6.1

RS G/L 5.0

Bursting with aromas of pink grapefruit, crunchy nectarine, and peach sherbert, our 2023 Rose of Pinot Noir sparkles like a spring day. Beautiful texture and minerality from our concrete fermenters is perfectly balanced with juicy acidity, and notes of delicate citrusy florals round out the experience

FOOD PAIRINGS

Shrimp summer roll, salmon sashimi, tuna tataki and vibing to 'Ode To A Conversation Stuck In Your Throat', by Del Water Gap.

VITICULTURE

Grown specially for Rose, the Pinot Noir for this wine comes from our home vineyards in Okanagan Falls and Oliver. Each block was picked at the perfect ripeness for Rose, capturing unique flavour profiles specific to those sites.

WINEMAKING

The fruit was meticulously hand sorted and gently whole cluster pressed. A small amount of skin contact time allowed for the extraction of the beautiful peachy pink hues, and fermentation vessels were picked to match the flavour profile of each pressload. Stainless steel (50%) emphasized the crisp, citrus-driven aromatics; while concrete vessels (40%) bring texture and minerality to the palate. The final 10% was fermented in neutral French oak to bring weight and roundness.