



## Varietals

Gamay 36% - Westbank Vineyard, Westbank  
Pinot Noir 30% - Cellarsbend Vineyard, Naramata Bench  
Similkameen Vineyard, Cawston  
Pinot Meunier 24% - Pipars Family Vineyard, Naramata Bench  
Willi's Vineyard, Naramata Bench  
Peter's Vineyard, Summerland  
Pinot Gris 10% - Cellarsbend Vineyard, Naramata Bench

## Technical Info

**Ph:** 3.3  
**Total Acidity:** 7.8 g/L  
**Residual Sugar:** 9 g/L  
**Alcohol:** 12.5%  
**Product Code:** +426551  
**Production:** 2204 cases, 575 magnums

## The Wine

We make Rosé because we love drinking it and we believe it to be the most versatile wine to pair with food. Our inspiration for this wine is the Pinot Noir & Gamay based rosés of the Loire Valley, particularly those of Sancerre and Anjou. We appreciate the moderate alcohol and natural acidity that sets them apart from their southern Mediterranean counterparts. Pinot Noir gives our Rosé strawberry and Montmorency cherry flavours and a lovely light body. Gamay contributes black cherry and spice and adds a little more texture and weight to the mid-palate. We also like their Champagne cousin Pinot Meunier for a little more natural acidity and its ability to achieve proper phenolic ripeness at moderate brix levels that allows us to keep our alcohol levels moderate. A 10% addition of Pinot Gris brings a third dimension to this wine in terms of texture and citrus complexity. We prefer a slightly off-dry style to give better mouth feel and greater definition to the fruit flavours.

## 2008 Vintage

The 2008 vintage was a delicate vintage that favoured our style of winemaking: moderate alcohols, good natural acidity and excellent phenolic ripeness from longer hang-times. Spring was uncharacteristically cool and included an April 29<sup>th</sup> snowstorm with a -4 Celsius temperature that retarded bud-break by about 2 weeks. May maintained average temperatures and normal growth. June saw average but not excessive rainfall. Flowering and fruit set maintained this late tendency which required early green thinning in anticipation that the vines would not be able to catch up in the fall. July and August were warm and lovely, without long stretches of excessive heat so the vines did not experience heat stress and shutdown. September 2008 was as perfect a month as we could have hoped for with warm weather and absolutely no rain allowing the vines to play significant catch-up. October continued this trend, despite some early frost, and as a result we were able to hang the grapes a little longer than normal to gain full phenolic ripeness without worrying about excessive sugars and alcohol. Harvest began slowly starting on September 26<sup>th</sup> and finished with a bang, with about half our 138 ton harvest coming in between October 23 and our final date of October 28<sup>th</sup>. The crop was about average in size, something of a surprise after a cold 2007 winter and the spring frost and snow, but in line with the 20% smaller than average 2007 crop. Quality was high overall but full ripeness was dependent on moderate crop loads and early green thinning.

## Vinification

All grapes went through hand selection on a sorting table.. After crushing/de-stemming we cold soaked on the skins for 3 days to extract maximum flavour. The grapes were then pressed off of the skins and inoculated with three different yeasts, each favourable to Rosé production. We did experiment this year on one lot of Meunier. We inoculated this lot while still on the skins in an effort to achieve more colour extraction from the heat of an early on-set of fermentation, pressing off at day 2 of the fermentation. Each of the lots was vinified separately in stainless steel. Fermentations were long, slow and cool to preserve the freshness of the wine. A touch of residual sugar was maintained by back-blending sweet reserve. The wine was protein and cold stabilized, then filtered. The filtration system used was cross-flow, a medium free method that is the gentlest of any filter on the wine. Final blending trials indicated 10% Pinot Gris as the perfect quantity and variety with which to blend to achieve balance and freshness. We chose a Stelvin closure because we feel it is the best method available to preserve the freshness that is key to this wine.

## Tasting Note

This wine exhibits an intense nose of strawberry jam & rhubarb. On the palate the structure is medium bodied with moderate alcohol and ever so slightly off-dry with mouthwatering acidity and a touch of tannin for structure. The nose carries through to the palate where the promise of strawberry, sour cherry and nectarine are realized. The finish is clean and dry. Tastes like a French country holiday.