



Rosé 2022

40% Merlot, 36% Malbec, 17% Syrah,
4% Pinot Noir, 3% Cabernet Franc
Alcohol Level: 12.5%
Levels: pH 3.36 TA 6.0 g/l
Sugar: 0.54 g/l
Harvest date: October 27th - November 3rd, 2022

CSPC +761528

Tasting Notes

Bright rose petal pink. This vintage opens with aromas of fresh raspberry, rhubarb and white cherry. The palate offers a rich texture with flavours of strawberry shortcake balanced with a bright and crisp acidity. Enjoy as a stand-alone aperitif on a hot summer's day or alongside a light summer salad.

Harvest Notes

The 2022 vintage arrived from a very challenging 2021 winter with an arctic outflow that lasted for almost 2 weeks. Fortunately, all of our vineyards escaped the extreme cold unscathed. The rest of the 2022 winter was seasonal with the occasional dip in temperature past -8°C. Cool early spring temperatures led to a bud burst that was 10 – 14 days later than average and a slow start to the growing season. The cool weather and above average rainfall persisted through the entire spring. By the end of June, the weather had turned around and the typical dry, hot summer weather arrived and persisted until mid-August. A couple of typical Okanagan heatwaves came our way in July. Mid-August saw two weeks of unruly summer storms during which our vineyard on Upper Bench Road suffered a 15% crop loss due to hail damage. September was beautiful with +30°C temperatures for the first two weeks and clear skies throughout. For the last two weeks of September and the entire month of October the weather was beautiful with +25°C every day making these two months perfect for ripening grapes.

Harvest was approximately 2 weeks later than normal. With a tight time frame to get all the fruit off our vines, harvest began with the Chardonnay, picked for our Extra Brut on September 29, and ended on November 12, when the Munson Mountain Cabernet Franc was harvested. A steady growing season that started slow and ended fast resulting in ripe, well-balanced grapes for the 2022 vintage.

Winemaking Notes

Merlot, Malbec, Syrah, Pinot Noir and Cabernet Franc bunches were hand picked and sorted in the vineyard. The extracted juice from the crushed grapes was left on skins for three hours, then cold settled and fermented at 15 °C to preserve the bright fruit flavours. The yeast consumed most of the grape sugars leaving 0.54g/l and yielding a wonderfully complex dry Rosé.

Cellaring Notes

This wine is meant to be enjoyed upon release.

