



Rosé 2023

75% Merlot, 18% Malbec,
5% Cabernet Sauvignon, 2% Cabernet Franc
Alcohol Level: 12.5%
Levels: pH 3.5 TA 5.5 g/l
Sugar: 0.4 g/l
Harvest date: September 25 - October 10, 2023

CSPC +761528

Tasting Notes

Light rose petal pink. This vintage opens with aromas of bright cherry and a soft white floral note. The palate offers a rich texture with flavours of rhubarb, grapefruit and juicy raspberry. This wine has a long balanced finish with a vibrant acidity



Harvest Notes

2023 vintage began with a mid-December 2022 deep freeze of -22°C on the Naramata Bench. This was the coldest valley wide cold snap since 1988. We were fortunate enough that we did not have vine death due to the extreme cold, but we did lose primary buds which resulted in an overall 2023 harvest that was about 50% of our anticipated levels. March and April were cool and dry. By the end of April, the first warm weather showed up with 25°C and bud break began on May 2nd. May was the hottest one on record. The beginning of June was 30°C and dry with the middle of the month cooling off slightly with low 20's°C and rain. By the end of June, we were back to the 30+°C making the overall month the hottest and driest June on record. July and August were hot with light precipitation, and September was a glorious month for the vines with temperatures between 24°C and 30°C. This year's harvest was a smooth one. On the Naramata Bench, the harvest was about 50% of our planned tonnage. In Osoyoos, our vineyards suffered more loss with essentially no crop from our blocks of Viognier and Syrah and only a 50% crop from our Cabernet Sauvignon, Cabernet Franc, Petit Verdot, and Chardonnay. The bright side of 2023 was that it brought us a limited amount of high-quality fruit and gave us the earliest harvest on record. We can't wait to taste the 2023 wines.

Winemaking Notes

Merlot, Malbec, Cabernet Sauvignon 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 of the red varietals. The yeast consumed most of the grape sugars leaving 0.4g/l and yielding a wonderfully complex dry and fruit forward Rosé.

Cellaring Notes

This wine is meant to be enjoyed upon release.