



# Rosé 2025

36% Malbec, 30% Merlot, 24% Cabernet Franc,  
4% Chardonnay, 3% Muscat, 3% Pinot Gris  
Alcohol Level: 12.5%  
Levels: pH 3.24 TA 5.6 g/l  
Sugar: 0.9 g/l  
Harvest date: September 8th - October 6th, 2025

## Tasting Notes

Misty rose in colour. The nose shows lifted aromas of raspberry, wild lilac, rosewater, strawberry, and bright cherry. The palate is crisp and energetic with notes of field strawberry, Rainier cherry, and citrus highlighted by a touch of zesty grapefruit. A light and clean finish makes for an easy-drinking and refreshing wine.

## Harvest Notes

The 2025 season began with a mild winter followed by warm late February temperatures that led to budburst arriving 7–10 days earlier than average. Spring remained cool but frost free, allowing steady vine development. Summer brought moderate heat with periodic storms and an unusually humid August, though conditions were never extreme enough to halt vine activity.

September opened warm with variable conditions throughout the month, before clearing after late-month rainfall. A light frost in mid-October affected only low-lying areas while most vineyard blocks remained active well into November. The year closed with a warm early winter before returning to seasonal temperatures, resulting in a balanced growing season and healthy vineyard progression.

## Winemaking Notes

Malbec, Merlot, and Cabernet Franc grape bunches were hand-picked and sorted in the vineyard. The juice extracted from the crushed grapes was immediately pressed off the skins, then cold-settled and slowly fermented at cool temperatures to preserve the bright fruit flavours of the red varietals. The yeast consumed most of the grape sugars, leaving only 0.9 g/L and yielding a wonderfully complex, dry, fruit-forward Rosé.

## Cellaring Notes

This wine is meant to be enjoyed upon release.

