



Three Roses Rosé 2025

100% Pinot Noir
Alcohol Level: 13.2%
Levels: pH 3.17 TA 5.5 g/l
Sugar: 1.78 g/l
Harvest date: September 8th - October 6th, 2025

Tasting Notes

Delicate pale pink quartz in colour, the Three Roses Rosé is playful, textural, and quietly complex. Aromas of strawberry compote, cherry blossom, crème fraîche, and fresh Rainier cherry are layered with hints of Seville orange and soft earthy character. The palate is silky and delicate with notes reminiscent of strawberry cheesecake and citrus cream, finishing bright, lifted, and effortlessly charming.

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

This wine is made from 100% Pinot Noir grapes grown on the Naramata Bench. The fruit is hand-picked and sorted in the vineyard to ensure that only pristine grapes are transported to the crush pad. The winemaking team treats these red grapes much like they would white grapes, gently pressing the juice from the skins with minimal skin contact to achieve its delicate pink hue. The wine is cool-fermented in stainless steel tanks to preserve freshness, vibrancy, and aromatic expression.

Cellaring Notes

This wine is meant to be enjoyed upon release.

