

Burger Blend Rosé 2018

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	various
Grape Variety(ies)	32% Merlot, 30% Cabernet Franc, 20% Gamay, 18% Pinot Noir
Brix at Harvest	21.6°
Alcohol Content	12%
Residual Sugar	9 grams/litre (just off-dry)
Production	1688 cases of 12



TASTING & FOOD NOTES

For us, “burgers” evoke memories of backyard barbeques, of sunshine and warm evenings, of good food and laughter with friends and family. The goal of this wine was to produce a fruit-laden and refreshing white that represents excellent value and one that would bring out the best in your burger. A challenging task since the perfect burger can be a very personal and unique creation. Consider the traditional elements: the acidity of pickle, the sweetness of relish and ketchup and the spice of BBQ sauce and mustard. Our final combination for Burger Blend Rosé is a fruity, light and crisp wine, with a touch of spice and a juicy finish that can be enjoyed alone or with your favourite summer backyard fare, burgers most certainly included! Respect your burger... serve it with Burger Blend!

WINEMAKING NOTES

The original 13th Street Burger Blend was produced in the late 90’s and was an eclectic mix of a wine which incorporated pretty much every red variety in the winery’s stables. Since not all burger eaters crave a glass of red, we are pleased to announce that we’ve created a Rosé blend specifically for pairing with burgers and burger-friendly occasions! All four varieties were fermented and aged in stainless steel to preserve the fresh fruit flavours and acidity that are so important to this blend. The grapes were macerated for 24-36 hours to extract the light colour and red berry flavours that characterize this wine.

VINTAGE NOTES

The winter of 2017/2018 was again mild, with an especially warm February, but a cool April with some snow and ice pushed bud-burst back for an average start to the growing season. Once the summer finally started it was hot and humid, with prolonged periods of extreme heat. Luckily rain started in September, perfect to refresh grapes destined for early picking such as Chardonnay, Pinot Noir and Gamay for sparkling and Pinot Gris and Chardonnay for whites. Unfortunately the rain did not stop and there was some pressure to pick late ripening whites and early ripening reds before disease set in. Gamay, Pinot Noir, Riesling and Merlot had to be sorted in the vineyard and again on sorting tables in the winery to ensure only pristine bunches were kept. The rain finally subsided in late October so late-ripening varieties such as Cabernet Franc and Sauvignon were harvested in pristine condition. Overall yields were low with intense ripeness in most varieties. Early picked whites are crisp and full of flavour while later picked reds are full-bodied with ripe tannins. Wines will be drinking well on release or can cellar for the medium term.