

## Burger Blend Rosé 2017

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	various
Grape Variety(ies)	33% Pinot Noir, 31% Cabernet Sauvignon, 24% Merlot, 12% Cabernet Franc
Brix at Harvest	21.7°
Alcohol Content	13%
Residual Sugar	7 grams/litre (just off-dry)
Production	465 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 13<sup>th</sup> 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 2016/2017 was again mild, yet a cool spring delayed bud-burst. Once the summer finally started it was relatively cool and rainy. Luckily September saw full sun and heat warm the vines to complete phenolic ripeness. Harvest started late in mid-September, commencing with Pinot and Chardonnay for sparkling and continued with other whites and early-ripening reds. The beautiful weather lasted well into the fall, allowing for long hang time for later ripening varieties. Overall yields were moderate to high with very high quality throughout. The wines are characterized by both freshness and structure across the portfolio, with potential for enjoyable early consumption or the opportunity to cellar wines for the medium-to-long-term.