

Pink Palette 2017

Technical Information:

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| Appellation | VQA Niagara Peninsula |
| Vineyard(s) | Various |
| Grape Variety(ies) | Cabernet Franc |
| Brix at Harvest | 22.1° |
| Alcohol Content | 13% |
| Residual Sugar | 4.6 grams (just off-dry) |
| Total Production | 348 cases of 12 |



TASTING NOTES

This rosé made from Cabernet Franc has aromas of strawberry and cherry with a hint of exotic spice and pepper. It is just off-dry and deliciously fruity, yet mouth-watering and refreshing. This ultra-quaffable rosé is best served lightly chilled throughout the summer and warm fall months, but is equally delicious year round.

Made with early consumption in mind, consider serving this alongside pretty much any fish, shellfish, barbecued or smoked dishes, salads and even alongside fresh fruit and eggs for a delicious Sunday brunch. The lightness and fruitiness of this wine make it suitable for lightly spiced dishes too, which opens up the whole world of Asian and Mexican cuisine too.

WINEMAKING NOTES

The Cabernet Franc for our Pink Palette was harvested in early October when it had reached the perfect balance of phenolic ripeness and acidity. Roughly 24 hours of skin contact after crushing and destemming was permitted in order to secure the all-important pink hue and multitude of flavours trapped in the skins. This wine was 100% fermented and aged in stainless steel and bottled in March 2018.

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 varietes. 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.