



## Rose Brut NV

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Grape Variety(ies)	95% Chardonnay; 5% Pinot Noir
Brix at Harvest	15.7°
Alcohol Content	12.5%
Residual Sugar	12 grams/Liter
Total Production	666 cases of six,



### TASTING & FOOD NOTES

Aromas of raspberry, fresh lemon, and mineral with notes of cream and fresh dough. The mousse is fine with a creamy mouthful, refreshing acidity and flavours wild strawberries, tart lemon peel, meringue, dried raspberry, raspberry macaroons, and hints of rose petals with a touch of soft spice. The finish is refreshing with lingering minerality. Perfect to drink now but will further develop complexities through short to medium term aging.

This wine is a perfect aperitif and will pair nicely with fresh shucked oysters, sushi, soft cheeses and fresh summer salads. Serve chilled at 5-8° C.

### WINEMAKING NOTES

The fruit was hand-harvested in early September. Following harvest, the grapes were transferred gently into the press and the free run juice was captured separately to preserve the elegant profile. Primary fermentation was kept cool and in 100% stainless steel. Malolactic fermentation was suppressed to keep the fresh fruit character in the wine. The secondary fermentation took place in bottle and the wine was aged sur lee for a minimum of 12 months. The wine was disgorged in June 2025 with a small dosage added, resulting in a classic sparkling method traditional.

**13<sup>th</sup> Street Winery**

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