

2009 cabernet rosé VQA

IN THE VINEYARD:

Estate grown in our organic and biodynamic certified vineyard. Select harvested for bright fruit character and freshness.

Varietal:	74% Cabernet Franc, 15% Merlot, 11% Cabernet Sauvignon
Appellation:	VQA Niagara-on-the-Lake
Harvested:	October 15, 2009
Vineyard:	Estate-grown (Four Mile Creek sub-appellation)
Brix at harvest:	20° average

IN THE WINERY:

Stainless steel fermentation with indigenous yeast. Each vineyard lot was handled according to its character; 80% of the wine was skin soaked and pressed - 75% was saignée and 5% was skin fermented for subtlety and complexity. Bottled in 400 g lightweight glass to reduce carbon footprint. Closed with Stelvin to preserve freshness. Certified by Pro-Cert Organics and Demeter (biodynamic).

Alcohol:	12.2%
Titrateable Acidity:	7.8 g/L
pH:	3.34
Residual Sugar:	10 g/L
Free SO ₂ at Bottling:	24 ppm
Bottled:	February 11, 2010
Closure:	Stelvin
Cases Produced:	834

IN THE GLASS:

Salmon coloured. Fragrant strawberry with hints of zest, quince and gooseberry. Plush texture finishing with smooth, lively notes.

IN YOUR LIFE:

What this wine *really* matches with is good friends and good times. Check out our front label – this is the wine for relaxation, for conversation and for enjoyment. Patio perfect. Matches with fresh local cuisine ranging from grilled chicken to root veggies and prosciutto-filled paninis. Suitable for vegans & vegetarians.

Release date:	April 22, 2010 (Earth Day)
Availability:	Winery, fine restaurants
UPC:	621605 313090
Retail: \$18.95 /750 ml (including bottle deposit)	Licensee: \$15.29 (plus bottle deposit and GST)

