

2021 ROSÉ | VQA Niagara Peninsula

\$15.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE	Vinified predominantly from Cabernet Franc, this wine originates from selected vineyards in the western stretches of the Niagara Peninsula, lying at varying elevations close to the shoreline of Lake Ontario. At these sites, clay-loam soils laced with shale and limestone combine with moderating onshore breezes to produce a dry rosé with fragrant, berry aromas and a crisp, refreshing palate.	
VINTAGE	2021 was a warm vintage, with damp conditions at harvest and moderate yields. Cabernet Franc ripened fully and on time, producing, plush and fragrant rosé wines ideal for early consumption.	
COMPOSITION	<i>Varieties</i> 94% Cabernet Franc, 6% Gamay Noir <i>Estate Grown</i> 60%	
ORIGIN	<i>Appellation</i> VQA Niagara Peninsula <i>Sites</i> 50% Lincoln Lakeshore, 50% Beamsville Bench	
TOPOGRAPHY	<i>Elevation</i> 80–155 m (260–510 ft)	<i>Slope/Exposure</i> 2–6% / NNW
SOIL	<i>Lincoln Lakeshore</i> Lacustrine clay-loam till composed primarily of red shale and sandstone mixed with limestone <i>Beamsville Bench</i> Stony clay till composed primarily of limestone mixed with sandstone and shale	
HARVEST DATA	<i>Dates</i> Sep 2–Nov 8 <i>Titratable Acidity</i> 6.1 g/L <i>Yield</i> 4.25 mt/ac (79 hl/ha)	<i>Sugar</i> 19.6° Brix <i>pH</i> 3.44
VINIFICATION	Partially crushed Cabernet Franc and Gamay grapes underwent 4 hours of skin contact prior to pressing; fermented in stainless steel using exclusively indigenous yeasts; 10% of the <i>cuvée</i> was aged in neutral 225L French oak barrels for 4 months	
BOTTLING DATA	<i>Date</i> Mar 2022 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.53	<i>Alc/Vol</i> 12.5% <i>Titratable Acidity</i> 4.5 g/L <i>Production</i> 4.650 cs
SENSORY PROFILE	<i>Colour</i> Pale salmon. <i>Nose</i> Strawberries and cream, red currant, rhubarb and white pepper aromas over top scents of vanilla, butterscotch, and blueberries. <i>Palate</i> Dry and medium in body; the attack is supple, with hints of rose petal; on the mid-palate, vibrant cranberry fruit, feathery tannins and an accents of cracked pepper and pastry dough are layered atop a plush base; a light salinity gently lifts the wine throughout, carrying into a subtle, refined finish of sour cherry, white pepper and toast.	
AGEABILITY	Best consumed 2022 through 2024	
FOOD PAIRINGS	Mixed antipasti, tapenade, Niçoise salad, ratatouille, cured salmon, tomato-mozzarella pizza, traditional paella, grilled chicken or fish, herbed rare lamb	
AVAILABILITY	<i>Ontario</i> Winery, LCBO • 295006	