

2020 ROSÉ CS2GO | VQA Niagara Peninsula

\$18.95 • 200 ml • 24 bt/cs • Extra Dry



ABOUT THIS WINE

Our Rosé is vinified from Cabernet Franc grapes grown in selected vineyards along the western stretches of the Niagara Peninsula. Situated along the south shore of Lake Ontario around the town of Beamsville, these sites benefit from a combination of elevation, moderating onshore breezes and shale loam soils to produce a dry, fragrant rosé with refreshing berry character.

VINTAGE

2020 was a warm, dry vintage with low-to-moderate yields and highly concentrated fruit. Cabernet Franc ripened earlier than normal, holding its acidity and producing fresh, precise and well extracted rosé wines.

COMPOSITION

Varieties 100% Cabernet Franc
Estate Grown 30%

ORIGIN

Appellation VQA Niagara Peninsula
Sites 89% Lincoln Lakeshore, 11% Beamsville Bench

TOPOGRAPHY

Elevation 80–155 m (260–510 ft) **Slope/Exposure** 2–6% / NNW

SOIL

Lincoln Lakeshore Lacustrine clay-loam till composed primarily of red shale and sandstone mixed with limestone
Beamsville Bench Stony clay till composed primarily of limestone mixed with sandstone and shale

HARVEST DATA

Dates Oct 2–3
Titrateable Acidity 7.8 g/L
Yield 4.0 mt/ac (74 hl/ha)

Sugar 21.8° Brix
pH 3.27

VINIFICATION

Partially crushed Cabernet Franc grapes underwent brief skin contact prior to pressing; fermented 90% in stainless steel using selected yeasts, 10% in neutral 225L French oak using indigenous yeasts; 50% of the *cuvée* was barrel aged in neutral 225L French oak for 4 months

BOTTLING DATA

Date Apr 2021
Residual Sugar < 2.0 g/l
pH 3.35

Alc/Vol 13.0%

Titrateable Acidity 7.2 g/L
Production 280 cs

SENSORY PROFILE

Colour Pale salmon. **Nose** Aromas of peach, strawberry and watermelon over top notes of white pepper and cardamon seed.
Palate Dry and medium in body; the attack is crisp and grippy; extracted flavours of mandarin, elderberry, red apple, and rhubarb emerge alongside notes of pastry dough in the middle; a firm seam of acidity brightens the palate throughout; on the finish, a saline quality and long-lasting flavours of Bing cherry and cranberry hold sway.

AGEABILITY

Best consumed 2021 through 2023

FOOD PAIRINGS

Mixed antipasti, tapenade, Niçoise salad, ratatouille, cured salmon, tomato-mozzarella pizza, traditional paella, grilled chicken or fish, herbed rare lamb

AVAILABILITY

Ontario Winery Exclusive

