

FLORENCE ROSÉ 2022 CRESTON - KOOTENAYS, BC VQA

VINEYARD

We honor the wife of William Baillie-Grohman by naming our Rosé after her. This Rosé is made from Pinot Noir grapes grown on the slopes of our home block. The south-west facing slope allow free drainage and frost management for these vines. Ideally located to receive maximum sun exposure in the Creston Valley.

VINIFICATION

The hand harvested Pinot Noir grapes were destemmed, crushed and left to macerate for 3 days before pressing, giving the wine its beautiful colour. Fermentation took place in a stainless-steel tank and was kept at a cool temperature to retain the primary fruit profile of the wine.

SENSORY

The 2022 Florence Rosé has luscious notes of strawberry, watermelon and rhubarb. The palate is bright, elegant and complex with hints of fresh summer berries.

| Production | рН | TA | RS | ALC |
|------------|-----|---------|-------|---------|
| 892 cases | 3.3 | 8.5 g/L | 7 g/L | 11% vol |

