



leaning post

2022 Rosé

Grape Varieties

Gamay 48%

Pinot Noir 33%

Cabernet Franc 19%

Average Brix at Harvest: 20.9

Alcohol 12.0%

Residual Sugar 6.6g/L

Acidity 6.9g/L

pH 3.39

Winemaking Notes

The 2022 vintage offered low cropping yields which give us the opportunity to craft a rose from numerous different vineyards across the Niagara region. Over a five-week period, 3 different vineyards were harvested for this rose starting on September 21st with Pinot Noir, October 12 was Gamay and finally on October 24th the Cabernet Franc was harvested. The three red varieties were left on skins over night to extra their beautiful colour, then were direct pressed into stainless steel tanks where the juice was allowed to settle. All grape varieties were fermented separately at cool temperatures to preserve aromatics and fresh fruit. This wine was bottled in March 2023.

Tasting Notes

Our house style of rose is bright and refreshing with the most beautiful colour and great fruit. The nose is so vibrant the red fruits such as raspberry, strawberry and watermelon with savoury notes of white pepper, lemon basil and hints of orange blossom. The palate reflexes the nose with rich texture and a delicate finish. This bright, refreshing Rose was built for warm summer days and good company!

Total Production: 750 cases