



2023 Estate Gamay Rose

Our **2023 Estate Gamay rose** showcase our stunning Prince Edward County terroir. Unique to Redtail's block and location, this wine a classic example of a cool climate rose. This "Provence Style" color inspires a bouquet of rose petal and is hinting at the wine's freshness. The nose is filled with delightful and expressive aromas. A burst of red berries, such as strawberries and raspberries, is giving this wine a fruity and summery fragrance. Then there are undertones of subtle floral notes, like rose petals or hibiscus, adding an additional layer of complexity.

This medium-bodied mouthfeel balances elegance, freshness and smoothness. This zesty dominant flavor wines showcase aromas of grapefruit and orange zest, combined with watermelon and red cherries, providing a juicy and fruity profile. The finish is clean and refreshing, leaving a lingering impression of the wine's vibrant fruitiness, with a touch of minerality.

Our Estate Gamay Rosé is a charming and versatile wine, perfect for warm weather or as a delightful aperitif. Its bright acidity, coupled with the abundance of red fruit flavors, makes it an excellent companion for various occasions, from picnics to summer gatherings.

Winemaking notes: Grapes were hand harvested starting on September 30th, in the early morning before the heat of the day strikes. The cool grapes were pressed into our premium blader press to avoid bitter tannins from the skins and grape seeds. The cool, already pink alike, free-run juice was then settled naturally in tanks for a few days before being racked in our concrete Eggs for fermentation. The shape of the egg combined with the micro-oxygenation of the concrete help to build a rich mouthfeel. The wine was then aged sur-lies in the concrete egg to allow full development of aromas and mouthfeel for 4 months. Then gently filtered and bottle with care on site, at our state of the art production facility.

Food pairings: mixed green & goat cheese salad, ratatouille, grilled chicken, grilled scallops

Serving Temperature: 8 - 12 degrees Celsius

Production: 220 Cases

Availability: Online, Winery Retail, select distributors and restaurants

Varieties: 100% Gamay Noir

Region: Prince Edward County

Wine Style: Dry

Closure: Cork

Oak: none

Malolactic Fermentation: partial

Alcohol Content: 12%

pH: 3.30

Total Acidity: 6.80 g/L

Residual Sugars: <1 g/L

Ageing: Drink now through 2026