



KARLO ESTATES

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NV Patio Reserve Rosé

\$18/b
12.5% alc./vol. 750mL
Dry Rosé Wine
VQA Ontario



Vintner's Notes

An "assemblage" of Cabernet Franc and Gewurztraminer and this wine is full and delicious, perfect for dinner parties at anytime, anywhere. One of our most popular wines, it's great to keep on hand for lighter fare and spicy cuisine. It also makes a festive reception wine.

Winemaker's Notes

The 70% Cabernet Franc and 30% dry Gewurztraminer grapes were grown along the shores of Lake Ontario, a cooler site with lake breezes that keep the grapes vibrant with fresh fruit characteristics. The wines were fermented at cool temperatures in stainless steel tanks maintaining all the fruit and freshness that we spent all summer nurturing. After ferments, the wines rested on lees for two months before racking. Prior to filtering and bottling, A pink cabernet franc was fermented without skin contact then blended with dry Gewurztraminer to lift the fruit and round out the mouth feel and create the pretty pink color in the bottle today.

Tasting Notes

Lots of lemon/lime with cooked pear, there is a note of strawberry and candy floss and a good core of acidity to balance the sweetness and the rich texture on the mid palate. The finish shows some citrus and cherry notes. Gooseberry, white pepper and violets on the nose with fresh cut cedar, flinty minerality, medium bodied, spirit-like quality with strawberry and cherry. It finishes with a savoury end, lending itself to be a versatile wine on the table or picnic blanket.

Pairing Notes

Pairs with deep-fried take out foods or anything spicy; Thai curry, Chinese, Jerk, Cajun, Indian or spicy Italian. Try with BBQ peanuts, wasabi covered peas, sushi, spicy spring rolls, falafel, vindaloo, kimchi, pulled jackfruit BBQ sliders, tomato, mango or avocado pepper salsa, sriracha roasted brussels sprouts, chili, jalapeño poppers, spicy pasta in a cashew rosé sauce, red hot cauliflower "wings", cumin rice and beans or jalapeño corn bread.

