

THE
GRANGE
of
PRINCE
EDWARD



Winemaking Notes – Gamay Sorted and pressed gently. Aggressive settling and racked clean. Pinot and Chard – hard pressings from sparkling base. Same juice treatment and Co-fermented. Gamay fermented with selected yeast at 16 c till dry – racked clean and blended with Chard, Pinot Noir and Pinot Gris

Typical Start to the season – unseasonably warm in June – July cools off with steady rain episodes from mid - July to mid - August – August 21 to Harvest Date (Oct 2) warm clear days and cool nights led to exceptional quality. 9.84 tons harvested

Our Estate Vineyard is situated across 100+ acres of diverse natural lands. The 5 vineyard blocks cover an area that is varied in soils, ecology and even weather-offering a unique terroir from one end to the other which influences our wines' range of character and complexity. Our Estate Series wines are crafted from our grapes picked from multiple blocks across the property.

2023 *Estate Rose*

VQA

Prince Edward County

\$24.00 Retail

\$21.60 Licensee

NEWFIELD BLOCK

NORTHFIELD BLOCK

VICTORIA BLOCK

DIANA BLOCK

ISABELLA BLOCK

Made with estate grapes picked from our Victoria Block, this Rose beams with fresh and juicy aromas of watermelon, pink grapefruit and crunchy berries which give way to exotic starfruit and cherry puree. Lean and quaffable with super fresh acidity and a bright clean finish, this Rose is delightfully dry and refreshing!

12% alc./vol.

RS 3.9g/L

3,781 L produced

Closure Stelvin Closure

Brix at Harvest 19.7

Vineyards – Grange Estate: Victoria Block

Varietal 80% Gamay (Pinot Gris, Pinot Noir and Chardonnay)

Release Date: April 15 2024

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