



2022 REDSTONE ROSÉ

THE APPELLATION:
VQA Niagara Peninsula

THE HARVEST:
Sept 20th to Oct 27th, 2022

THE BLEND:
41% Pinot Noir, 26% Gamay, 17% Pinot Gris, 12% Cabernet Franc, 2% Cabernet Sauvignon, 2% Syrah

THE NOTES:
The 2022 vintage was warm and sunny, producing ripe, small and concentrated grapes. This Rose was made from grapes sourced from select Niagara Peninsula vineyards and shows aromas of peach blossom, nectarine, cherry and strawberry. On the palate, it is medium-bodied, dry, fruity and well-balanced.

THE PAIRINGS:
Try it with a charcuterie plate, a roasted beet salad with goat cheese, quiche Lorraine or a fig and prosciutto flatbread!

THE NOTES

pH	3.28
Total Acidity	6.00
Residual Sugar	4.0 g/l
Alcohol	12%
Brix at Harvest	19.9
Production	1,000 btl