



ROSEHALL RUN

20 Years of County Passion

2023 ROUGH CUT SKIN FERMENATED MUSCAT OTTONEL ESTATE GROWN & BOTTLED

VQA Prince Edward County

100% Muscat Ottonel

Harvest Date: October 13, 2023

Bottling Date: February 6, 2024

Cases Produced: 126

Residual Sugar: 3g/L

Alcohol: 12%

Total Acidity: 5.1g/L

Ph: 3.45

Drink now for up to 5 years



STORY OF ROUGH CUT:

Rough Cut shows how much the gang at Rosehall Run continues to have fun, learn and experiment with our craft. On site we have three rows of muscat ottonel that has been a blending tool in many of our wines. It's typically a low-sugar, acidic grape that has incredible aromatics adding character to our white blends. Rough Cut is the first time the grape is allowed to shine on its own.

GROWING SEASON:

2023 was a roller coaster of a season. The spring was cool leading to a delay in bud break. This was followed by hot and dry conditions for the first half of the summer leading to drought conditions. The second half of summer was rainy and cool causing increased disease pressure. With August, the sky opened up and gave us plenty of sunlight and heat to ripen the beautifully developed grapes. Fall was long, dry and moderate allowing us to choose the perfect date to show off well-balanced, ripe grapes.

HARVEST:

Harvest was later than average allowing the distinct aromatics of our muscat ottonel grape to mature with beautiful stone fruit characteristics and the signature floral tones.

WINEMAKING:

The grapes were fermented on skins to pull out as much of the ripeness and to preserve the wine's acidity. The ferment lasted about 2 weeks after which the must was pressed and allowed to settle. The wine was racked several times to clarify without the use of filtration and bottled immediately to preserve the freshness.