



NV CHARMAT ROSÉ

VQA Appellation:	Ontario
Composition:	61% Chardonnay, 24% Cab Sauvignon, 15% Cab Franc
Harvest Date:	Oct 11, 2023 (Chd), Nov 11, 2023 (Cabs)
Harvest Brix:	21.8 (avg)
Alcohol:	11%
Bottling pH:	3.8
Bottling Totality Acidity:	5.52 g/L
Residual Sugar:	11.4 g/L
Fermentation Type:	Non-selected indigenous yeast
Maturation:	10 months, sur lie
Vessel Type:	100% Stainless Steel
Fining:	None
Filtration:	Sterile
Bottling FSO ₂ :	25ppm
Bottling TSO ₂ :	100ppm
Production:	1100 cs (750m)

Vintage & Winemaking: Introducing Rosewood's inaugural Charmat Rosé. During harvest, a barometric pressure drop caused natural fermentations to crash. While most of the cellar recovered, one tank of Chardonnay remained stuck and off-dry. This tank exhibited intense fruit character and pronounced acidity. Adhering to our cellar's philosophy, instead of adding a rescue inoculation of commercial yeast, it was decided to transform this base wine into Charmat Rosé using the natural residual sugar from the aforementioned Chardonnay tank. Following blending trials, Cabernet Sauvignon and Cabernet Franc were added to enhance its structure, introduce natural tannins, augment red berry notes, and impart a hint of color. The final blend aged for a few months before undergoing secondary fermentation in the tank and bottling at Vieni Estates. The base wines were fermented with non-selected natural yeast and without additives. Charmat Rosé is unfined and filtered. It is best served chilled, between 4-8°C.

Tasting Notes: A glass full of fizzy fun! Bursting with fresh, juicy berries, this sparkling pink beauty is the perfect way to kick off any gathering. Summer-ripe strawberries lead the charge on the palate, with bright raspberries adding a juicy pop, while smooth, round Bartlett pear notes anchor the experience. The zippy acidity keeps it refreshingly light, while the rich body and lively bubbles create a delightful depth, making it a well-balanced glass that pairs beautifully with any occasion.