

Clos du Soleil

Rosé 2018

Technical Information

pH:	3.22
Titrateable Acidity:	8.4 g/L
Residual Sugar:	2.1 g/L
Alcohol by Volume:	12.4%
Harvest Date:	November 5th, 2018
Bottling Date:	March 7th, 2019
Vineyard Sources:	La Côte Vineyard, Keremeos, Similkameen Valley, BC
Varieties:	100% Malbec
Total Production:	187 cases
SKU:	+5267 (750ml)

Tasting Notes

This delicate and complex Rosé wine greets the taster with aromas of rose petals, cranberries, and pomegranate. The flavours dance across the palate with a swirling blend of wild strawberries, cranberries, wild flowers, and lime zest. Soft on the palate, but crisp and dry with a long finish. This 100% Malbec Rosé is delicate, uplifting and food-friendly – everything a Rosé should be.

Winemaking Notes

The Malbec grapes for this Rosé were grown specifically for this wine, on a steep southern-facing slope on the Upper Bench of the Similkameen Valley. From a winemaking perspective the focus was on gentle-handling of the juice and wine, to protect the beautiful flavours and aromas. After harvesting the grapes were destemmed and very lightly crushed, then soaked under dry ice for 20 hours. This was followed by gentle pressing, and then fermentation in stainless steel tanks. Oxygen contact was kept to a minimum, and the fermentation was slow and cool. The wine was aged on its lees and not handled again until a light filtration just prior to bottling.

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