

THE
ESTATES

CREEKSIDE



2017 ROSÉ

WINEMAKER'S YADA-YADA

We think pink is fun to drink, especially on a hot summer afternoon. Not much else to say, except that we try to make just enough rosé to keep everyone in the fun zone from May to October (cause it's all about fresh). And we're asked to make more and more every year. So apparently you agree with us - pink is fun to drink.

WHAT TO EXPECT

A fiesta of fruits: strawberry, cherry, raspberry, watermelon, and pink grapefruit, all twisting by the pool. Nicely soft and rounded in the mouth, backed with defining acidity. More, please - I'm just not sure if it's raspberry or strawberry.

PRODUCTION DEETS

This is our first year making rosé from Syrah, sourced from vineyards around the town of Virgil in Niagara. 3-hour maceration on skins in the press, followed by cool fermentation in stainless steel to preserve all those wonderful fruit flavours. Bottled February 23, 2018, as soon as we could to seal in that freshness.

ON THE TABLE WITH

Nachos! Finger foods and BBQ seem appropriately casual. But no harm will come to good seafood dishes like bouillabaisse if you're in a culinary state of mind.

BY THE NUMBERS

Production: 1223 cases

Sugar: 3.1 g/L (dry) • 12.8% alcohol • pH 3.41 • TA 7.0 g/L

Retail Price: \$15.95 • **Licensee:** \$13.30

www.creeksidewine.com

