



2019 ROSÉ

THE APPELLATION:
VQA NIAGARA PENINSULA

THE HARVEST:
November 14-18, 2019

THE VARIETAL PROFILE:
50% Cabernet Franc
25% Merlot
25% Syrah

THE NOTES:
Crafted from hand-harvested grapes from select Niagara Peninsula vineyards, the 2019 Redstone Rosé is a lively and versatile wine. It is a dry and fruity style rosé with a dark pink hue. It's bright and fruity with flavours of strawberry, raspberry and watermelon.

THE PAIRINGS:
While perfectly enjoyable on its own, the Redstone Rosé is incredibly food-friendly. Try it with a charcuterie plate or a roasted beet salad with goat cheese! In the mood for something a little more substantial? It will also pair beautifully with a quiche Lorraine or a fig and prosciutto flatbread!

THE CELLARING:
Drink now to 2020

THE NOTES

pH	3.34
Total Acidity	6.53
Residual Sugar	5.0 g/l
Alcohol	12%
Brix at Harvest	21.2
Production	9,000

