



ARROWLEAF

Rosé 2017

Background

The 2017 Rosé is made with predominately Pinot Noir and grown in West Kelowna and Lake Country. We harvest the grapes specifically for Rosé, meaning that we pick them earlier than we would if we were making red wine. This results in a lighter wine with more freshness. At the winery we crush the grapes and hold them in a tank for 6 hours. As soon as the juice takes on a light pink hue, we press it and ferment it cool to preserve the lovely berry and floral aromas.

Tasting Notes

The bouquet has aromas of strawberry, cranberry, grapefruit and rose petals. The palate is rich and full, presenting abundant fruit flavor and a touch of minerality on the finish.

Technical Details

Blend: 85% Pinot Noir, 15% Zweigelt

Appellation: BC VQA Okanagan Valley

Aging: Stainless steel

Perceived Sweetness: off-dry

Residual Sugar: 8.3 g/l

Acidity: 6.4 g/l

Alcohol: 12.5%

Cases Produced: 1440

UPC: 626990253983

CSPC: 182843

Price: \$17.99 + tax (winery direct)

