

# SEE YA LATER RANCH



2018

## NELLY ROSÉ

BC VQA OKANAGAN VALLEY

### HARVEST

Early Spring brought us cooler temperatures with above average precipitation. Late Spring became very warm resulting in an earlier than usual bud break. Good weather continued until Late Summer where it started to cool off earlier than usual. October and early November weather held strong and we were able to keep our late ripening reds on the vine long enough to pick up some nice flavours. Pinot Noir, Riesling, and Chardonnay grew exceptionally well and should be standouts for the 2018 vintage.

### WINEMAKING

A blend of Merlot, Cabernet Franc and Pinot Noir. Each varietal was treated separately and blended together to combine vibrant fruits with refreshing acidity.

### TASTING NOTES

Medium pink colour with aromas of strawberry, rhubarb, cherry and a bright, refreshing citrus finish. A fruit-forward, easy-drinking, patio sipping masterpiece.

### FOOD AND WINE PAIRING

Try it with: Watermelon salad with halloumi and onions with a Nelly vinaigrette, roasted garlic hummus with warm pitas, or spicy sausage on a bun with grilled onions and peppers.  
Cheese: Chevre, Halloumi, Havarti, Feta



### TECHNICAL NOTES

<b>Alcohol Volume</b>	13%	<b>Total Acidity</b>	7g/L
<b>pH Level</b>	3.4PH	<b>Release Date</b>	Spring 2018
<b>Residual Sugar</b>	10g/L		

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