

2020

# **ROSÉ**

BC VQA OKANAGAN VALLEY

## HARVEST REPORT

In a 2020 full of uncertainty, one thing was certain - a banner year for See Ya Later Ranch! A wet spring delayed berry development until summer when it took off! A very hot summer was balanced by the high elevation of our vineyard, allowing for cooler temperatures than the Valley floor, enabling our vines to keep producing sugars without shutting down during the hottest portions of the day. White fruit is rich and fruity and perfectly balanced. Red fruit is silky and fruity. Overall, an exquisite vintage.

### WINEMAKING

Divided into two picks, half of the fruit was picked in mid-September in South Oliver, while the other half was picked in late-October near West Kelowna. The combination of ripe fruit fl avours of the south with the fresh acidity of further North to give us a well-balanced, fruity Rosé that struts its stuff without being overly sweet.

# **TASTING NOTES**

Dry and voluptuous with a blast of lingering acidity that gives weight to fruit flavours of pomegranate, strawberry, watermelon, and citrus.

#### **FOOD PAIRING**

Roasted Rosemary Chicken with seasonal vegetables, Pork Souvlaki with tzatziki and lemon garlic rice, or Palak Paneer. Try it with Brie, Goat's Cheese or Camembert.

## **TECHNICAL NOTES**

Alcohol/Volume 12.5% **Total Acidity** 6.0 q/L pH Level Serving Temperature 10-13 °C Residual Sugar 7 g/L **Release Date** Summer 2021

