

SEE YA LATER RANCH



2019

SPARKLING ROSÉ

BC VQA OKANAGAN VALLEY

HARVEST REPORT

Spring was very warm resulting in an earlier than usual bud break. Good weather continued until Late Summer where it started to cool off early September through November. Being situated high atop of the valley, our Hawthorne Mountain Vineyard was kept free of botrytis due to the high winds keeping fruit relatively dry. 2019 is a big year for Riesling, Chardonnay, and Pinot Noir with later ripening varieties having more of a lighter approach.

WINEMAKING

Sourced from our own vineyards, the Gamay, Tempranillo and Syrah grapes were ripening at a rapid pace due to intense heat and lack of precipitation during the growing season. Picked almost a month earlier on average in order to preserve the bold acidity and delicate fruit flavours required for a sparkling wine. Cool fermentation temperatures as well as select rose yeast strains were used to enhance the fruit with great aromatic intensity. As an example of a Traditional Method Sparkling Wine the second fermentation did undergo in bottle.

TASTING NOTES

A vibrant, refreshing rosé sparkling with aromas and flavours of strawberry, cream and a hint of lime, as well as subtle floral notes. The palate has generous acidity, with a medium finish of lingering citrus notes.

FOOD PAIRING

Pair with Pad Thai, seafood, charcuterie, a backyard barbecued hamburger, or simply just red fruits.

TECHNICAL NOTES

Alcohol/Volume	12.5%	Total Acidity	8.4 g/L
pH Level	3.0	Serving Temperature	10-13 °C
Residual Sugar	9.9 g/L	Release Date	Spring 2022



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