



NIAGARA ESTATE SERIES

Pinot Noir Rosé

VQA NIAGARA PENINSULA 2013

HARVEST

The 2013 vintage reflects exceptional quality and complexity. A cool start in spring led to a warm summer with excellent ripening periods. September moving into mid October had abundant sunshine, minimal rain and warm daytime temperatures giving Pinot Noir its strength in varietal character and the early white varieties of Riesling, Pinot Grigio and Sauvignon Blanc ripe fruit and great aromatics. From mid October to mid November the harvest challenged us with cooler temperatures and frequent rains that slowed down maturity putting strategic picking and vineyard management into play with Viognier, Chardonnay and the later ripening reds – Merlot, Shiraz, and the Cabernets with all able to reach their maximum potential. Some botrytis appeared in Viognier from the Brae Burn Vineyard.

WINEMAKING

Grapes for this wine were harvested from select vineyards throughout the Niagara Peninsula. Crushed immediately upon arrival at the winery, the must was allowed a cold soak for twelve hours before gently pressing off the skins. The juice was then fermented in stainless steel at a cool 15°C for 11 days leaving a touch of residual sweetness to balance the wine's acidity.

WINEMAKER'S NOTES

This Pinot Noir Rosé has floral aromatics along with cranberry and a hint of spice. On the palate, strawberry and rhubarb dominates this crisp, refreshing wine.

FOOD PAIRINGS

Great summer wine-on the deck, on the dock!! OR Festive meals!! Summer salads like watermelon and feta; chilled summer soups; BBQ chicken; pork with applesauce or turkey with cranberries; soft, fresh cheeses like brie with dried or fresh cherries; strawberries with balsamic vinegar and a dollop of crème fraiche.



PRODUCT INFORMATION

Size	750 mL
Winemaker	Bruce Nicholson
Product#	988133
Availability	Select LCBO and Wine Rack Locations, and the Niagara Estate Winery

TECHNICAL ANALYSIS

Alcohol/Vol	12.5%
pH	3.51
Residual Sugar	8.14 g/l
Total Acidity	8.14 g/l
Oak Aging	NO