

2022

ROSÉ

CASE PRODUCTION

1008

VINEYARD

Peachland & Chicane

APPELLATION

Okanagan Valley, BC

HARVESTED

Pinot Noir- October 15, Gamay September 27

FERMENTATION

100% Stainless Steel

BLEND

90% Pinot Noir, 10% Gamay

ANALYSIS

Alcohol: 13.6%, T.A.: 7.61 g/L, pH: 3.63, RS: 3 g/L

“ A provocative pink Rosé, with alluring hints of strawberries, cranberries, and watermelon. A juicy, yet dry palate with pink grapefruit and guava drifts into light tannins on the finish ”



WINEMAKING

This Pinot Noir Rose is the perfect summer wine. Gently crushed and destemmed with minimal skin contact. This wine is bright while still remaining subtle at the same time.

HARVEST

Winter of 2022 saw some of the coldest temperatures in memory. There was concern throughout the industry of potential winter damage in the vineyards. While this was a concern, our region managed to walk away unscathed. Spring was also not typical for the Okanagan. It was cold and rained far more than we are used to. This delayed bud break in the vineyard by about 4 weeks. Summer eventually arrived but we didn't start seeing warmer temperatures until we were into July. Luckily, we were able to hold on to those warm summer temperatures well into October. We really needed these warm sunny days as all the grapes were behind in ripening. 2022 was the latest start to picking we have ever had. We didn't pick our Sparkling grapes until the end of September. The warm temperatures ended abruptly. We went from summer to winter with what felt like just a couple of days of fall in between. We did our last picking of Syrah in the snow on November 4. With the bizarre season causing extended hang time on the vines. The grapes came in with beautiful acidity and wonderful complexity.

STONEBOAT

PINOT HOUSE

