

# 2018 RACINA PINOT<sup>2</sup> ROSÉ



## Tasting Notes

2018 proved to be an ideal vintage to produce world class rose in the Niagara Peninsula. This beautiful salmon colored example is a very aromatic blend of Pinot Grigio and Pinot Noir that blurs the line between a white and red wine. On the captivating nose there are both red fruit descriptors like pomegranate, cranberry and dried strawberry along with orchard fruits like bosc pear and red delicious apple. The palate is dry and presents a very soft texture with just the slightest touch of residual sugar to balance the wine. Flavors are similar to the nose along with chamomile, blood orange, toast and honey which continue over the wines sustained and refreshing finish.

## Vintage and Terroir

After an extremely variable winter, the 2018 vintage began with an abundance of sunshine and heat alongside adequate rainfall. The extreme heat experienced throughout the summer and early fall allowed most grape varieties to ripen without difficulty, but in some cases harvest was early due to the increased pressure of humidity later in the fall. The onset of winter was early however cold temperatures were short lived and did not allow for a large Icewine harvest. This vintage was well suited for the production of aromatic whites, rosé wines and medium bodied reds.

Soil:	Queenston red shale, with high deposits of clay, sand and silt
Climate:	Lake effect macroclimate allows for greater differences between daytime and night time temperatures
Topography:	Gentle slope towards Lake Ontario allows for maximum and uninterrupted sun exposure, as well as optimal airflow conditions, courtesy of the Niagara Escarpment.

## Technical information

Appellation:	VQA Niagara-on-the-Lake
Blend:	85% Pinot Grigio, 15% Pinot Noir
Production (L/ cases):	5373/ 597
Alcohol:	13.0% ABV
Residual Sugar:	7 g/L
Total Acidity:	6.14 g/L

**Food Pairings:** This rosé pair ideally with warm weather and the outdoors but since it's dry, it also pairs well with a wide variety of foods. Everything from light salads and rice dishes to heartier pasta dishes, shellfish and white meats like chicken or turkey would be a perfect compliment for this wine.

Cellar capacity:	Now till 2021
Service:	7-10° C
Availability:	Winery