



# SANDHILL

## ROSÉ 2009

SANDHILL ESTATE VINEYARD



### GROWING CONDITIONS

The 2009 growing season arrived late as the cold temperatures of a long winter seemed to drag on, much like 2008; the cold temperatures resulted in some reduced crops. However, unlike the 2008 vintage, the vines did catch up so that by early summer, vine development was at its normal stages. Summer was extremely hot and dry, which quickly advanced the ripeness of the slightly smaller than usual crop load, foretelling an early quick crush.

On Thanksgiving weekend, temperatures dropped to about -9°C in the South Okanagan, halting any further ripening of the grapes. However, at this point all our grapes were essentially ripened and ready to pick.

We have some great white wines and the reds are excellent, especially with the reduced crop; wines are rich and intense, yet smooth.

### WINEMAKING

- Hand-harvested from Sandhill Estate Vineyard.
- The individual varietals (50%) Cabernet Franc and (50%) Barbera are cold soaked for four days.
- About 10% of the juice is then bled off after the desired colour, flavour and aroma has been obtained, a process called “saignée”.
- This juice is then cool fermented and aged in stainless steel to enhance fruit characteristics.

### FLAVOUR PROFILE

- Cherry red colour with summertime aromas of cherry, red apple and watermelon, accented by notes of red licorice.
- This medium-bodied rosé has a very firm posture and refreshing acidity.
- Sour cherries, raspberries, red currants and red apples fill the mouth, and ripe strawberries and fruit tea notes linger on the finish.
- Excellent with tapas, antipasto plates, bruschetta topped with fresh garden tomatoes, basil and crumbled feta cheese, light summer salads, pissaladiere, and pork tenderloin with rhubarb sauce.
- Enjoy now!

### CRITICAL ACCLAIM

Silver Medal ~ Los Angeles International Wine & Spirits Competition 2010

### WINE ANALYSIS

Alcohol	14.0%	Release Date	March 2010
Dryness Code	0	Cases Produced	172
Sugar	7.8 g/litre	CSPC#	583351
TA	5.52 g/litre	PID#	1059183
Cellaring	Enjoy now	BC Retail	\$17.99

### WINEMAKER NOTES

*“This Sandhill Rosé is made from Cabernet Franc and Barbera grapes. A special yeast for fruity white wines was used to help capture flavours of juicy strawberries and raspberries. Cool, temperature controlled fermentation is key to delivering this delicious Rosé, with beautiful colour and a balanced palate. Serve at a cool temperature for a refreshing experience.”*

*-Howard Soon, Winemaker*

### A TRUE EXPRESSION OF THE VINEYARD

WWW.SANDHILLWINES.CA

1125 RICHTER STREET KELOWNA, BC CANADA V1Y 2K6 T250-762-3332 F250-762-2999  
1000-1200 WEST 73<sup>RD</sup> AVENUE VANCOUVER, BC CANADA V6P 6G5 T604-267-9463 F604-264-6810

VQA OKANAGAN VALLEY VQA