

SANDHILL



ROSÉ 2010

SANDHILL ESTATE VINEYARD

GROWING CONDITIONS

A later than usual bud break and slightly cooler temperatures greeted the 2010 growing season. Once summer finally arrived in mid-July, four weeks of fabulous heat and sunshine filled the "valley". This wonderful weather lasted until mid-August, and through the important beginning stage of ripening called 'veraison'. A gift from above came in late September with a spell of great weather, and October was drier than usual, which assisted in ending the vintage on a high note. The grapes were left hanging about two weeks longer than usual to allow for complete ripeness. Although grape tonnage was down, this enhanced the concentration of flavours. The last day of harvest, November 8, arrived with great promise for fresh and vibrant whites, and fruit-forward reds.

WINEMAKING

- Hand-harvested from Sandhill Estate Vineyard.
- The individual varietals (52%) Cabernet Franc, (28%) Sangiovese and (20%) 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

- Bright cranberry red colour with fresh-from-the-farm aromas of strawberry, cherry and red apple, accented by notes of earth.
- This slightly off-dry, light to medium-bodied rosé has good structure (soft tannins) and refreshing acidity.
- Juicy red berries, white currant and pomegranate fill the mouth, and red berry tea notes linger on the drying 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.

WINE ANALYSIS

Alcohol	13.0%	Release Date	April 2011
Dryness Code	0	Cases Produced	202
Sugar	8.0 g/litre	CSPC#	583351
TA	7.4 g/litre	PID#	1069246
Cellaring	Enjoy now	BC Retail	\$17.99

WINEMAKER NOTES

"This Sandhill Rosé is made from Cabernet Franc, Sangiovese 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 73RD AVENUE VANCOUVER, BC CANADA V6P 6G5 T604-267-9463 F604-264-6810
VQA OKANAGAN VALLEY VQA

