

# 2021 ROAD 13 ROSÉ

## FIELD REPORT

The 2021 growing season got an earlier than average start. The warm spring conditions resulted in an early budbreak and vigorous growth. June saw unprecedented temperatures and resulted in poor flowering, lowered berry-set and some sun damage to the young grape clusters. Dry summer conditions slowed vine growth and brought wildfires. The silver lining was that the high level smoke blocked the sun and delayed ripening in the vineyards.

## WINEMAKER'S NOTES

The Pinot Noir and Gamay fruit for this rosé comes from our estate vineyard on Golden Mile Bench. Each variety was hand-picked, sorted then whole-cluster pressed separately to minimize skin contact and colour extraction. The juice from each variety was then settled and racked off solids into their fermentation tanks. After a slow, cool fermentation to capture the delicate fruit aromas and flavours. The finished wines were then blended and aged in stainless steel for 4 months before stabilization and bottling.

## TASTING NOTES

Delicate aromas of wild rose petal, wild strawberry, and cherry blossom on the nose, with fresh flavours of pear and tropical fruits on the palate. This bright and vibrant rosé achieves the perfect balance between fruit and acidity.

## PERFECT PAIRING

This versatile rosé pairs with seafood, grilled beef burgers, and anything else in between. Pacific raw oysters, steamed mussels, clam linguini, lobster, summer chicken dishes, grilled mushroom and asparagus pasta with Boursin sauce.

### BLEND

53.5% Pinot Noir  
46.5% Gamay Noir

### CHEMISTRY

PH 3.43  
TA 7.3 G/L  
ALC 13.7%  
RS 1.3 G/L

### PRODUCTION

Bottled March 2022  
546 Cases  
SKU 214075

All about the dirt.

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SOUTH OKANAGAN  
HARD  
WORK  
ROAD 13  
BOLD  
FLAVOUR  
WINERY + FARM

GOLDEN MILE BENCH OKANAGAN VALLEY BC V

