



2017 Leon Millot Rosé Select Small Lots

\$18.00

Technical Information:

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|-----------------|----------------------------------|
| Alcohol/Volume: | 11.4% |
| Total Acidity: | 9.5g/L |
| Residual Sugar: | 3.4g/L |
| pH: | 3.30 |
| Grape: | 89% Leon Millot, 11% Pinot Noir |
| Region: | 100% Avon Peninsula, Nova Scotia |
| Peak Drinking: | 2018-2020 |

Vintage Information:

The 2017 growing season started off fairly typical. Spring and summer delivered a little more rain than usual but the growing season was otherwise on par with most of the last decade. A particularly warm fall, with many warm nights through October and in to November, led to an above average level of ripeness in the grapes as well as lower than usual acidity.

Winemaker's Notes:

This wine was fermented in stainless steel to maintain clean, fresh fruit flavours. Leon Millot Rosé was fermented completely dry to ensure that it works well with a variety of food pairings. A small amount of Pinot Noir was blended in to add more complexity. Inspired by the dry rosés of the south of France, a traditional Rhône yeast strain was used to help bring out warmer fruit flavours and minerality.

Tasting Notes:

The nose shows notes of cherry, cherry, and more cherry, with a touch of strawberry and red current and subtle floral and mineral elements. The palate is dry and refreshing with clean fruit and a medium-long finish.

Suggested Food Pairings:

This wine pairs well with salty foods such as cured meats and fish as well as popcorn or potato chips.