

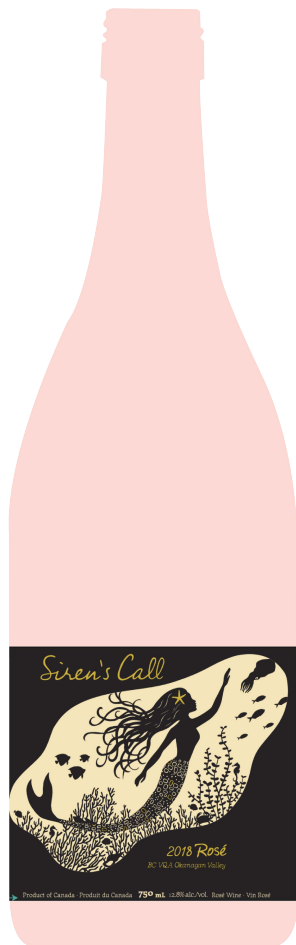


# Siren's Call

**2018 Rosé**

## Tasting Notes

This wild ferment Rosé is an intriguing blend of Pinot Noir, Syrah, Bacchus and Viognier. Fermented with skin contact, minimal intervention and with natural yeasts, this wine has notes of Rhubarb, Strawberry and Quince and a lovely savory finish. Made for sunny days and patios.



## Vineyard

Pinot Noir: Rama Ridge, Oliver, Syrah: Kismet, Osoyoos, Bacchus: Conviction Ridge, Kaleden, Viognier: Kozier Vineyard, Naramata

## Food Pairing

It pairs well with pasta, white meats and fish!

## Aging

now - 5 years

## Grapes

Pinot Noir (38 %), Syrah (5 %), Bacchus (18 %) and Viognier (39 %)

## Specifications

Alcohol, 12.8 %, RS 5.9 g/l, TA 7.4 g/l

**CSPC** +191641