

2023
Rosé

MAYHEM

Mayhem Wines is a collaboration between two established wine industry siblings - Terry Meyer Stone of Anarchist Mountain Vineyards and her brother JAK Meyer of Meyer Family Vineyards, along with their respective spouses Andrew Stone and Janice Stevens.

Our grapes are grown at Anarchist Mountain Vineyard in Osoyoos, where we have a long-term lease agreement. We also have partnerships with devoted, quality-driven growers throughout the Okanagan Valley, including the Naramata Bench and Oliver. We aim to work with growers and vineyards that use organic and sustainable farming practices and give back to the land.



THE VINTAGE

The 2023 vintage was defined by the extremes. An extremely cold winter led to bud damage and reduced yields, while the summer was threatened by wildfires in the north and south. While temperatures exceeded 40°C on several occasions in the South Okanagan, the summer felt cooler than previous years. Temperatures between 33°C and 38°C are optimal growing conditions for our Bordeaux blends and aromatic whites. Due to fewer clusters and full canopies, this led to an earlier start for harvest beginning on September 18th with our Rosé pick. Even though tonnages were lower than previous vintages, overall, the fruit quality across the board was excellent. The flavour profile and the phenolic development shone through resulting in electric flavourful fruit for the white varieties and concentrated, structured reds.

THE WINE

Hand-picked off Pheasant Run Vineyard in Kaleden, BC between September 18th - September 30th. The fruit was gently pressed and only the best juice was taken. Racked of its heavy lees and fermented slowly down over an 11-week period with maximum fermentation temperatures only reaching 10°C to preserve the delicate aromatics. The final blend consists of 87% stainless steel tank and 13% neutral barrique, aged on lees for 5-months. A unique blend, that pushes the boundaries, this Zweigelt dominant Rosé also contains a small amount of Merlot, Pinotage, and Malbec. Undergoing a slow and long, primary fermentation allowing the wines freshness and clean crisp flavors to shine through. In partnership with Breast Cancer Canada, 72 magnums were proudly produced. With several members of our team being touched by Breast Cancer in one shape or form, we wanted to advocate and promote the need for further research and awareness. A portion of proceeds from the sale of these magnums will be donated to Breast Cancer Canada, in addition to all tasting fees collected in the month of May 2024.

TASTING NOTES

Light strawberry in colour, sagebrush notes dominate the nose with underlying notes of strawberries and cream, grapefruit, and tangy orange. A mineral based palate that is well balanced shows off layers of orange, berry fruits and Sherbert Fizz (a New Zealand candy), finishing with a touch of mandarin peel. Bright and racy, this Rosé is great for the upcoming summer months.

PAIRS WELL WITH

Charcuterie board with locally sourced meats and mild cheeses, Mediterranean olives and lemon and garlic hummus.

pH – 3.08

TA – 8.01 g/L

RS – 2.56 g/L

Alcohol – 13.1%

177 cases + 72 magnums

Every life well-lived should have a little Mayhem!
MAYHEMWINES.COM

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