

# Kitsch

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## Pinot Noir Rosé 2019

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Cases Produced: 525

Enjoy By: The time the sun sets or rises

### THE SNAPSHOT

This single-vineyard wine directly reflects our sustainably farmed East Kelowna site unto which it was born. Delicately beautiful and deliciously consumable this is a playful collaboration between us and Mother Nature. This Rosé is gorgeous and so are you.

### THE EXPERIENCE

Appearance: Vermilion sunset

Nose: Pink grapefruit zest/Double Bubble gum/A dozen long stem roses

Palate: Swedish Berries/Crunchy rhubarb/Foraged wild strawberries

Feels Like: Dressing up just to take it all off

### THE SOURCE

2.507 Acres planted in 2014

Clone 777 & 115

2.65 tonnes/acre

Soil Types: Gravel, sand and silt

Harvest Date: September 24th, 2019

### THE NUMBERS

Brix: 20.2

pH: 3.26

TA: 6.8 g/L

RS: 3.6 g/L

Alc: 12.5%

### THE PROCESS

Hand harvested

Foot trodded by freshly pedicured feet and gangster beats

4-16 hours skins contact

Whole cluster pressed

Fermented in stainless steel with Bioferm Rosé yeast

### THE RECOS

Watermelon feta pizza/Goat cheese, pine nuts, balsamic cherries and arugula salad (yum)

Spotify Playlist: If bliss were a colour it'd be Rosé

