



## VARIETALS

**Pinot Noir 100%**  
Con Vida Vineyard, Skaha Bluff  
Penticton  
(planted 1989)

## TECHNICAL INFO

pH - 3.35  
**Total Acidity** - 7 g/L  
**Residual Sugar** - 1.1 g/L  
**Alcohol** - 12.3%  
**Product** - +187305  
**Production** - 51 cases

## THE WINE

This Pinot Noir Rosé is the second rosé release in our Chic Fille Project. Originally destined for sparkling base wine for the Plein de Vie, when tasting through the barrels Heidi pulled this aside as an example of a particularly fruit forward rosé. Alluring aromas and flavours of raspberries and buttery tuile cookies were too much to resist bottling this wine on its own. This rosé was the free run press juice, ambiently fermented in a neutral puncheon, much like the first Chic Fille rosé. However, this Pinot Noir rosé is a less savoury endeavor than the 2017 Pinot Meunier rosé as it expresses far more fruit character (the fruit as picked at 20 brix as opposed to 18 brix – with far more phenolic development). This rosé is still moderate in its weight and alcohol, making this dry rosé entirely crushable in the summer sun. It is unfinned, unfiltered and has had minimal sulphur additions.

## 2018 VINTAGE

2018 was a far more “normal” growing season for the Okanagan Valley after the string of early, hot vintages from 2013-2016. The winter was extremely snowy and early spring was wet, supplying the vineyards with a good soaking and filling up the water table. A warm April had bud break occurring in the last days of April and first week of May for most varieties. Mid-May was hot and dry with flowering occurring in early June. The beginning of June was wet, followed by some heat which produced a full vineyard canopy by mid-June. This resulted in our vineyard crew earnestly working to keep up with canopy growth, suckering and shoot positioning, which all happened at the same time. Early July was a bit wet, coupled with alarming heat following from mid-July on. We left all shoots to create a heavier crop to retard the potential for early sugar ripeness (as we had had success with in the past hot and early vintages). Once the fruit set, we left more than usual to ripen. Intense lightening storms occurred in mid-July and started forest fires around the province. Smoky skies continued through July and all of August before returning to drastically cooler temperatures in early September. Veraison occurred in the first week of August and ripening was gradual throughout the rest of the summer. The thick smoke provided a UV blanket over the valley, slowing the ripening that threatened to speed ahead in July. On September 22nd, with ripeness slowing down, our first pick was for our bubble and un-oaked Chardonnay. The cool, wet weather proceeded right through September into early October. We had great hang time for phenolic development with the rest of our varieties mainly coming in mid-October. All of our tonnage was completely picked by October 22nd and vinified by mid-November. Despite an intensely hot summer, we saw low pH and lower brix than previous vintages demonstrating that 2018 will express a cooler vintage profile. Overall, expect more freshness, minerality, and fantastic natural balance.

## VINIFICATION

The grapes were hand-harvested in late September and a sorting table was utilized before the grapes were de-stemmed to ensure that only healthy grapes went into the wine. The de-stemmed grapes were soaked skins to juice overnight at cellar temperature. This soak achieved an excellent extraction of colour and fruit flavours from the grapes, as the berries were tiny and the crop load light in this section of the vineyard. The must was dumped by gravity into the press (more gentle than pumping the must) and a slow, gentle pressing was utilized via a pneumatic press. The free run press juice was separated for settling and no sulphur was added at the press pan allowing the must to hyper oxidize, ensuring stable colour and flavour compounds during ferment. A long three-day settling resulted in a clear must. The ferment occurred spontaneously overnight in a neutral oak 550 L puncheon. The ferment took sixteen days to finish dry. The finished wine was aged on fine lees for three months to add a freshness to the wine. This rosé is unfinned and unfiltered. Sulphur levels were carefully managed to preserve maximum bouquet, added only following a second racking post-fermentation and judiciously topped up pre-bottling.

## TASTING NOTE

This rosé's bright hue anticipates the intense aromas of raspberries and tangerine skins. Flavours of juicy blood oranges and sangria are supported by medium body with moderate alcohol and is totally dry. The wine finishes with a tart, mouth-watering acidity and a touch of tannin astringency. This wine is enjoyed with sunshine and picnics!