# Lakeside

# CELLARS



### **TECHNICAL DETAILS**

**pH** 3.43 **RS** 4.2 g/L

**TA** 6.7 g/L **ALCOHOL** 12.0%

450cs produced \$18.76 wholesale

(Also available in 20L Keg)

## **ABOUT THE WINE**

In 2019, 2.25 acres of Cinsault were planted at our Lakeshore Vineyard site on the eastern shore of Lake Osoyoos.

In Provence, Franc, Cinsault is prized for its medium-acid, low-tannin, and highly aromatic profile in rosé-making. An early ripener with prolific yields, Cinsault was an experimental choice for our South-Okanagan vineyard site. The experiment was a success.

The fruit arrived on the crushpad September 23<sup>rd</sup> in abundance. Soaked for 16 hours – the magic number for lovely extraction – for flavour and colour from the lightly pigmented skin, then pressed and inoculated.

### **TASTING NOTES:**

ROSÉ

Fresh, vibrant, flowery. On the nose, ripe, tarty raspberries, currants, and a fistful of freshly cut wildflowers follow-through to a lip-smacking, juicy palate. Surprisingly dry, yet scrumptious. Pair with garlicky olive tapenade, weekday charcuterie, and summer weather.