



2010 SERENDIPITY ROSÉ VQA FOUR MILE CREEK

The Vineyard

This wine was created by blending 45% Cabernet Sauvignon, 32% Gamay Noir and 23% Pinot Noir. The Cabernet Sauvignon was sourced from the Rickety Bridge Vineyard and cropped at just 1.7 tonnes an acre to maximize the physiological ripeness of the grapes accentuating the dark fruit characteristics typical of Cabernet Sauvignon from this vineyard. These grapes were harvested on October 19, 2010. The Gamay Noir was sourced from the Cattail Creek Vineyard and cropped at 2.9 tonnes per acre. The Gamay Noir grapes were harvested on September 23, 2010. The Pinot Noir is also planted on the Rickety Bridge Vineyard and were cropped at just 1.1 tonnes per acre. These were harvested on September 8, 2010.

The Winery

Due to the incredible ripeness levels of the grapes at the time of harvest, little to no skin contact was necessary to achieve the vibrant rosé colour of this wine. Therefore, this wine is made predominantly from free run juice with the exception of the Gamay Noir which was 'bled off' the skins after just 8 hours of maceration. The juice was then cold settled prior to the inoculation of yeast. A long, cool fermentation followed which was stopped by chilling the wine thereby producing a wine with some residual sweetness. The fermentation occurred entirely in stainless steel tanks to maintain the fruit characteristics of the wines. Once fermentation was completed, the wines were blended together to create the 2010 Serendipity Rosé. This wine was bottled on January 28, 2011.

The Wine

The off-dry style of rosé wine exhibits a fruit salad of summer flavours with plums, raspberries, strawberries, sour cherries and black berries. An incredibly versatile wine, it is perfect for sipping on its own or served with brunch dishes, roasted turkey with cranberry sauce, crisp summer salads, charcuterie plates and BBQed meats.

The Accolades

"This usual hodge-podge of red grapes makes a beautiful striking rose that not only possesses great colour but also wonderful flavour - something perfectly suited to summertime sipping. The nose is charming with lovely red cherry and raspberry; the palate has a mere hint of sweetness that is brought on by those lovely red berry flavours and a finish that is reminiscent of a bowl of tart (with a dusting of sugar, to keep the bitter away) raspberries. Price: \$14.95 - Rating:***1/2+." Michael Pinkus, Ontario Wine Review, May 2011.

Alcohol/Volume: 11.5%
Residual Sweetness: 30.2 g/L
Production: 450 cases

Price: \$14.95
Availability: Winery and Vintages (#118059)

