



COLLECTOR SERIES

# 2018 LUCY'S BLOCK ROSÉ

## WINE STYLE

Named after our Grandmother, Lucy Mary Whitworth, this elegant light-bodied dry rosé is a blend of single vineyard Pinot Meunier and Pinot Noir grapes from our Westpoint Vineyard in East Kelowna.

## TASTING & PAIRING

A beautiful pale salmon in colour, this rosé is graceful and full of surprises. Notes of watermelon, cranberry, red summer berries and rose petals on the nose. The palate is juicy and refreshing with cranberry, savoury herbs and red summer berry flavours on the lingering finish. A versatile food wine – try it alongside fresh BC crab salad, prosciutto and melon or marinated chicken with Herbs de Provence.

## WINEMAKING

This year's blend is 60% Pinot Meunier and 40% Pinot Noir sourced from young vines planted in 2014. The grapes were de-stemmed and crushed together, then cold soaked for 4 hours in one tank, allowing the clear juice to draw flavour and colour from the grape skins before pressing. After racking, the juice is fermented cold to enhance its fruity varietal characteristics.



## TECHNICAL NOTES

Alc. by volume: 12.5 %

Total acidity: 5.6 g/l

Residual sweetness: < 1.0 g/l

Sweetness code: 0

SKU code: 424747

UPC code: 778856418293

Date bottled: February 2019

Case volume: 893

## CELLARING NOTES

Enjoy now.



COLLECTOR SERIES

# 2017 LUCY'S BLOCK ROSÉ

## WINE STYLE

Named after our Grandmother, Lucy Mary Whitworth, this elegant dry rosé is a single vineyard blend of Pinot Meunier and Pinot Noir grapes from our Westpoint Vineyard in East Kelowna.

## TASTING & PAIRING

Light pink in colour, this rosé is elegant and complex. Expect notes of fresh berries, summer blossoms, delicate herbs and a subtle pepper spice. The palate is dry with unexpected weight and texture and a refreshing, lingering finish. A versatile food wine – try it alongside fresh BC seafood, fresh crab salad with summer herbs and melon or charcuterie.

## WINEMAKING

This year's blend is comprised of 80% Pinot Meunier and 20% Pinot Noir sourced entirely from vines planted in 2014. The grapes were de-stemmed and crushed together, then cold soaked overnight in one tank, allowing the clear juice to draw flavour and colour from the grape skins before pressing. After racking, the juice is fermented cold to enhance its fruity varietal characteristics.



## TECHNICAL NOTES

Alc. by volume: 13.0 %

Total acidity: 6.5 g/l

Residual sweetness: 1.8 g/l

Sweetness code: 0

SKU code: 424747

UPC code: 778856417296

Date bottled: February 2018

Case volume: 550

## CELLARING NOTES

Enjoy now.



COLLECTOR SERIES

# 2016 LUCY'S BLOCK ROSÉ

## WINE STYLE

Our Winemaker, Nikki Callaway, is excited to introduce the Lucy's Block Rosé. Named after our Grandmother, Lucy Mary Whitworth, this dry rosé is a 50/50 blend of single vineyard Pinot Noir and Pinot Meunier grapes from our Westpoint Vineyard in East Kelowna.

## TASTING & PAIRING

Light salmon pink in colour, this rosé is graceful, elegant and full of surprises.

Anticipate lush red berry, lifted with a mix of floral summer blossoms, subtle spice and dried herb notes on the nose. The palate is dry with unexpected weight and texture and a refreshing lingering finish. This rosé is a versatile food wine – try it alongside fresh BC seafood, bouillabaisse, paella, artisanal sausages and chicken kebabs with grilled vegetables.

## WINEMAKING

The Lucy's Block Rosé is sourced entirely from vines planted in 2014, which was harvested for the first time this year. The grapes were de-stemmed and crushed together, then cold soaked overnight in one tank, allowing the clear juice to draw flavour and colour from the grape skins before pressing. After racking, the juice is fermented cold to heighten its fruity varietal characteristics.



## TECHNICAL NOTES

Alc. by volume:	13.0 %
Total acidity:	6.0 g/l
Residual sweetness:	1.9 g/l
Sweetness code:	0
SKU code:	424747
UPC code:	778856416299
Date bottled:	February 2017
Case volume:	480

## CELLARING NOTES

Enjoy now.