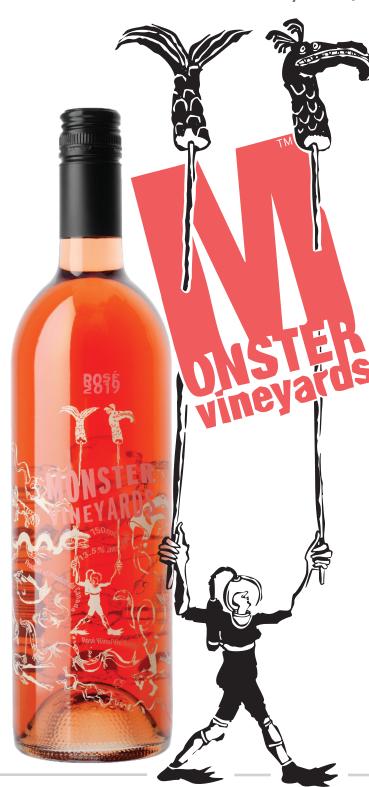
ROSÉ 2019

TASTING NOTES

PINK POWER! Bright raspberry in colour with enticing aromas of garden fresh strawberries. Flavours of ripe cherries with notes of rhubarb and watermelon on the finish. Crisp acidity and a hint of sweetness make this rosé demonstrably optimistic and cheerful. The perfect pairing for summer patios.

Winery Price \$17.90 +486969



HARVEST NOTES

The 2019 winter brought extremes: warm 12° January days to lows of - 22° and lots of snow in February. Bud burst was two weeks later than average due to the long winter. The beginning of Okanagan spring was one of the driest on record. By the end of June, the valley saw a cooling trend that lasted through most of July. At the end of July, the real Okanagan summer started with hot sunny days and little precipitation. September was wetter than usual. October was dry with 15° days and 2 to 6° nights. The weather was perfect to hang the fruit until the end of October, with all the remaining vineyards achieving the right amount of favour, sugar, and acid. No Floods. No Smoke. Overall, it was a low tonnage year with excellent ripe fruit across all varietals in our vineyards.

WINEMAKING NOTES

The French technique known as saignée was used to make the Monster Rosé. This process produces rosé wine as a by-product of red wine fermentation. The grapes were harvested at 22°Bx. Juice from the Merlot, Malbec, Syrah and Cabernet Franc harvest was extracted from the grapes before any significant skin contact occurred. It was then cold settled & fermented at 15°C to preserve the bright fruit flavours.

CELLARING NOTES

This Monster is ready to be set free upon release. Drink Now.

63% Merlot 20% Malbec 12% Syrah

5% Cabernet Franc Alcohol Level: 13.5%% Levels: pH 3.37 TA 5.2 g/l

Sugar: 5 g/l

Harvest date: Sep 26 - Oct 30, 2019

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