

ROSÉ 2021

TASTING NOTES

Bright pink in colour with aromas and flavours of fresh raspberry and watermelon with a hint of juicy rhubarb. Crisp acidity and a hint of sweetness make this rosé perfect summer companion.

Winery Price \$20.00 +486969

HARVEST NOTES

2021 arrived from one of the easiest winters we have seen with no bud or vine death detected. Bud burst was a full week ahead of 2020 so it was an earlier than normal start to the season. Early spring was dry and cool. A light frost in mid-May occurred but the vines were unscathed. May's average temperatures were between 20°C - 25°C. First heat arrived the end of May: 40°C in Osoyoos that lasted for 2 days. With only a couple days of rain, it was one of the driest springs on record. The last week of June set records with a 7-day heat dome which brought 46°C in Osoyoos, 44°C in Skaha, and 43°C in Penticton. The remainder of July enjoyed consistent heat with temperatures in the mid to high 30's °C. The first week of August saw some cloudy skies due to smoke from fires, but the next 2 weeks of August were crystal clear and hot with very little precipitation. August 20th saw the cooler weather move in and 25°C became the norm. September was beautiful, sunny and warm, 25°C - 30°C, perfect for ripening grapes. Whites were harvested 10-14 days earlier than average. Because of the heat dome, the estate vineyards were 15-20% down in tonnage but showed excellent fruit quality.

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 22.5°Bx. Each red varietal was fermented separately. Juice from the red grapes was extracted before any significant skin contact occurred. It was then cold settled & fermented to preserve the bright fruit flavours and pink colour. Once all fermentations were complete the final blend for the Rosé was assembled.

CELLARING NOTES

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

43% Malbec, 41% Merlot, 5% Pinot Gris
3% Viognier, 3% Cabernet Franc, 2% Pinot Noir
3% Sauvignon Blanc
Alcohol Level: 13.1%
Levels: pH 3.55 TA 6.0 g/l
Sugar: 3.3 g/l
Harvest date: Sep 16 - Oct 31, 2021

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