TASTING NOTES

SPARKLING ROSÉ

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2021 •

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IT IT IS IS ALL ALL ALL

Pink and bubbly. What could be better? Rosie has returned for her seventh release and will awaken your senses with aromas of raspberries and watermelon. Wild Strawberry pops on the palate mingled with hints of pink grapefruit Prepare the patio!

Winery Price \$24.90 +857235

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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 O 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 guality.

WINEMAKING NOTES

Each of the varietals in this wine was handled separately and blended to taste after fermentation completed. Juice from the red harvest was extracted from the grapes before any significant skin contact occurred. It was then cold settled and fermented at 22.5°Bx to preserve the bright fruit flavours. 6.6 g/l of residual sugar and moderate carbonation adds both richness & excitement to the finished wine.

CELLARING NOTES

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

○ 44% Malbec, 43% Merlot, 2.5% Cabernet Franc 2% Viognier, 2.5% Pinot Noir, 6% Pinot Gris, Alcohol Level: 12.5% Levels: pH 3.5 TA 6.3 g/l

Sugar: 6.6 g/l

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Harvest date: Sep 26 - Oct 20, 2021

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