



2016 Rosé

Okanagan Valley

***We have a new name
for summer: Rosé***

Produced from late pick Merlot grapes on the Naramata Bench, a delicate cool fermentation produced this vibrant and fresh rosé wine. The aromas will remind you of a strawberry & rhubarb pie fresh from the oven, while your palate will marvel at the hit of raspberries. The wine finishes crisp and clean, and will become your new favourite warm-weather refresher.

Tasting Room: \$16.52 (plus applicable taxes & deposit)

TASTING NOTES

Nose: Strawberry & Rhubarb Pie
Mouth: Raspberries

FOOD PAIRINGS

Sip on the patio or pair with seafood, shellfish like oysters, white meat and fowl.

VINEYARDS & WINEMAKING

Merlot grapes left on skins for 12 hours, cool fermentation

Harvest date: Sept., 2016
Bottled: March 17, 2017

BLEND

100% Merlot grape

PRODUCTION

600 cases

CHEMISTRY

TA—6.1g/L
Alcohol: 13.6%

AWARDS

Gold, Cascadia Wine Competition, OR, 2017



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