

ROCHE ROSÉ 2014

Zweigelt / Schonberger

VINEYARD Domaine Roche Vineyard
Naramata Bench, Okanagan Valley
HARVEST DATE..... October 16th
FERMENTATION Stainless Steel
BOTTLING DATE..... March 29, 2015
CASES PRODUCED 185
ALCOHOL 13.6%
pH 3.29
TOTAL ACIDITY 6.25 g/l
RESIDUAL SUGAR 1.8 g/l

THE PLACE

On the southern edge of the Naramata Bench, this 8 acre vineyard overlooks the city of Penticton and Okanagan Lake. The 15-year old ungrafted vines are deeply rooted in a mix of silt, sand and granite, sloping west to the brilliant light of the setting sun.

THE WINE

Hand harvested and pressed gently, this vivid colour is the result of just 3 hours in contact with skins. 93% Zweigelt and 7% Schonberger were co-fermented in stainless steel to preserve the freshness and exuberance of aromas.

TASTING AND FOOD PAIRING

An irresistible nose of wild strawberry, red currant and pink grapefruit leads to bold cherry and pomegranate on the palate. The fresh profile and dry finish call for *pissaladière*, salmon, spot prawns, or barbecue pork on a hot afternoon.

750 ml

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