



# 2017 Rosé

100% Merlot

Drink now through 2019

## Why We Make It

Because it tastes great! Making a Rosé in the saignée method not only produces a delicious, fruit-forward wine with great concentration, but the process also strengthens our reds by concentrating them. Rosé can also be very well suited to a low-intervention winemaking style, complementing Intersection's approach of letting the grapes speak for themselves.

## Tasting Notes

Lush, macerated strawberry and cherry lozenge on the nose lends an implication of sweetness to this surprisingly dry wine. At less than a gram of sugar per litre the wine shows crisp rhubarb tones on the palate, but is married with a juicy field-berry character that matches the ripe body and plump texture of the wine.

Pair with seared salmon, watermelon feta spinach salad, or with a nice bowl of borscht (the good stuff.)

## Vintage and Winemaking

2017 featured a cooler summer than most, but still had some nice bursts of sun to promote strong ripening in the red grapes. Early spring flooding caused gravel wash-out that caused higher-acid fruit than typical, which would be detrimental to the red Merlot, but was excellent for Rosé. As such, this wine is 50% from the gravel wash-out, and 50% from our sandy Silica block. The Merlot was harvested Oct 10-18, started as red wine, and then a small amount of juice was bled (or "saignée") from each tank to become Rosé. The gravel tank spent 4 days on skins before saignée, and the Silica spent 2 days on skins. The long skin exposure lends this wine its brilliant rosy hue, full texture, and ripe fruit flavours.



**Cases Produced 94**

**Alcohol 14.2%**

**\$18.90**

Includes 5% GST and 10% PST

**SKU 836528**