

# SUMAC

— RIDGE —  
ESTATE WINERY

## 2018 ROSÉ

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

A cooler spring with above average precipitation started the growing season off slowly. Fall was also cool but a warm October gave late ripening varietals the time they needed to develop great flavours. White wines got to shine as temperatures were cool but sunny enough to keep development going well into October. If you're into aromatic varietals, this is your year, as cooler nights have brought excellent structure and dazzling aromatics. A warm October also allowed for the reds to shine - expect them to be very elegant with big fruit flavour.

### WINEMAKING

This Merlot predominant blend is pressed lightly on the skins in order to give off excellent fruit structure with none of the tannins that typically come from extended skin contact or hard pressings.

79% Merlot, 10% Gewürztraminer, 9% Cabernet Franc, 2% Pinotage

### TASTING NOTES

The Sumac Ridge Rose exudes character! Crisp and invigorating with fruity strawberry, raspberry, and watermelon. The nice, light finish makes it perfect for anything from formal dinners to a night on the patio.

### FOOD PAIRING

The bright fruit flavours and crisp finish of this wine make for a mouth-watering addition to wide variety of dishes; from cheese plates, to grilled meats and seafood. Try with watermelon and halloumi salad with a Sumac Ridge Rosé vinaigrette, grilled salmon in a dill sauce, or brussels sprouts with crispy pancetta. This wine is great with these following cheeses: Burrata, Feta, Halloumi and herbed Goat cheese.

### TECHNICAL NOTES

Alcohol/Vol	13 %
Total Acidity	6.8 g/L
pH Level	3.41
Residual Sugar	9 g/L



[sumacridge.com](http://sumacridge.com)

Please enjoy responsibly.