

# SUMAC

— RIDGE —  
ESTATE WINERY

## 2020 ROSÉ

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

Berry development really took off due to the very hot Summer. Due to this, the window to pick sparkling wine grapes was very short. Luckily, our vineyard crews were ready to roll and were able to bring them in while they had their vibrant acidity and citrusy aromas. Our white varietals benefited greatly from the heat and display strong aromatics and structure. Our reds benefited from the warm October and are rich in fruit flavour with a silky-smooth finish.

### WINEMAKING

This Merlot dominant 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.

### 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 a wide variety of dishes; from cheese plates, to grilled meats and even seafood. Try it with watermelon and halloumi salad, finished with a Sumac Ridge Rosé vinaigrette and grilled salmon in a dill sauce. This wine is great with a variety of cheeses including: Burrata, Feta, Halloumi and herb Goat cheese.

### TECHNICAL NOTES

Alcohol/Vol	13.3%
Total Acidity	6.4 g/L
pH Level	3.3
Residual Sugar	8.0 g/L

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



Please enjoy responsibly.