

STREET

Cuvée Rosé NV

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	46% Pinot Noir ~ 44% Chardonnay – 10%
	Gamay
Brix at Harvest	18.5°
Alcohol Content	12.5%
Residual Sugar	15 grams – Dry
Total Production	2500 cases of six



TASTING & FOOD NOTES

The nose hints at ripe red berry, mineral, light spice and subtle anise. The mousse is creamy and fine, but the wine is dry and quite bracing with a long, fine finish of fruit skin, ripe stone fruit and light toast. Sparkling wines such as this, with their hint of sugar, bright acidity and carbon dioxide have all the necessary tools to age well for years. Although delicious and perfectly appropriate to drink this wine immediately, this wine will change and mellow through 2020.

Suitable as the perfect aperitif to serve friends and family on arrival at between 5 and 8° C. This wine will pair nicely with shellfish or poached fish in pink sauces, smoked salmon or tuna tartare, charcuterie plates or antipasti . Although not sweet enough to pair with dessert, try with with high fat creamy fresh and bloomy rind cheeses such as Upper Canada ricotta drizzled with honey and topped with toasted, candied nuts. Will marry nicely with fresh strawberries in season drizzled with a little aged balsamic or topped with cracked pepper.

WINEMAKING NOTES

A blend of Pinot Noir, Chardonnay and a hint of Gamay Noir, with 85% coming from the 2012 vintage. The Pinot Noir provides fruit, power and richness, Chardonnay structure and backbone and the Gamay an added note of complexity. This dry sparkling wine underwent second fermentation in the final bottle and aged sur lattes (en tirage) for a minimum of 18 months during which the bubbles became smaller and more compact. A slight autolytic, or toast and bread character also developed during this time. After dosage of 12 grams of sugar mixed with reserve Pinot Noir was added, the wine was aged a further 3 months before release to allow all elements to integrate. This wine was not exposed to oak and did not undergo malolactic fermentation.