



STREET
WINERY

2014 Pink Palette



Technical Information:

Appellation	VOA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	Gamay (28%) Pinot Noir (28%) Cabernet Sauvignon (28%) Cabernet Franc (16%)
Brix at Harvest	20.6 average
Alcohol Content	12%
Residual Sugar	13 grams (just off-dry)
Total Production	350 cases

TASTING NOTES

A vibrant salmon-pink hue, aromas of pink grapefruit, red cherry, cranberry, tarragon and fruit blossom engage your senses while the juicy fruit flavour, easy-drinking freshness and smooth finish with subtle sweetness make it impossible to resist having a second glass. This ultra-quaffable rosé is best served lightly chilled throughout the summer and warm fall months, but is equally delicious year round.

Made with early consumption in mind, consider serving this alongside pretty much any fish, shellfish, barbecued or smoked dishes, salads and even alongside fresh fruit and eggs for a delicious Sunday brunch. The lightness and fruitiness of this wine make it suitable for lightly spiced dishes too, which opens up the whole world of Asian and Mexican cuisine too.

WINEMAKING NOTES

Each variety was harvested and fermented separately from late September through early November. Roughly 24 hours of skin contact after crushing and destemming was permitted in order to secure the all-important pink hue and multitude of flavours trapped in the skins. This particular blend brings out the best of each variety, all of which we grow in our own estate vineyards and all of which are grown specifically with high quality rosé in mind. Gamay and Pinot bring delicacy and vivacity and the Cabernets give colour and strength. This wine was 100% fermented and aged in stainless steel and bottled in February 2015.

VINTAGE NOTES

After a difficult winter with lower than average temperatures, we were happy to see the sun arrive in May, even if a little later than normal. Higher than average rain in June and July forced us to ensure lower yields to speed up ripening and very careful canopy management. August was warm and sunny and the good weather continued into September and October which ultimately meant high quality, elegant wines from our main varieties. All harvesting decisions were made based on pressure from humidity and overall phenolic, flavour and sugar ripeness and in classic Jean Pierre Colas style, harvest dates were pushed as late as possible to ensure maximum quality ensued.

13th Street Winery

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