



Lakeview Rosé 2021

100% Merlot
Alcohol Level: 13%
Levels: pH 3.38 TA 6.1
Sugar: 0.56 g/l
Harvest date: October 1, 2021

CSPC +57659

Tasting Notes

This single vineyard rosé exhibits fragrant aromas of white cherry, raspberry and strawberry. In the glass, cherry and cranberry flavours emerge, with a mineral finish. With its balanced acidity and medium bodied structure this dry rosé can be enjoyed as a fresh opener to an evening or as a stand-alone aperitif.

Harvest Notes

2021 arrived from one of the easiest winters we have seen with no bud or vine death detected. Bud burst was a full week ahead of 2020 so it was an earlier than normal start to the season. Early spring was dry and cool. A light frost in mid-May occurred but the vines were unscathed. May's average temperatures were between 20°C – 25°C. First heat arrived the end of May: 40°C in Osoyoos that lasted for 2 days. With only a couple days of rain, it was one of the driest springs on record. The last week of June set records with a 7-day heat dome which brought 46°C in Osoyoos, 44°C in Skaha, and 43°C in Penticton. The remainder of July enjoyed consistent heat with temperatures in the mid to high 30's °C. The first week of August saw some cloudy skies due to smoke from fires, but the next 2 weeks of August were crystal clear and hot with very little precipitation. August 20th saw the cooler weather move in and 25°C became the norm. September was beautiful, sunny and warm, 25°C – 30°C, perfect for ripening grapes. Whites were harvested 10-14 days earlier than average. Because of the heat dome, the estate vineyards were 15-20% down in tonnage but showed excellent fruit quality.

Winemaking Notes

100% single vineyard Merlot was harvested on October 1, 2021 for the Lakeview Rosé from the estate Lakeview Vineyard. This vineyard is situated on the Naramata Bench between our Davenport and Chapman vineyards overlooking Lake Okanagan. The Merlot grapes were harvested, processed and fermented in stainless steel. Juice from the Merlot was extracted from the red grapes before any significant skin contact occurred. The juice was then cold settled & fermented at 15°C to preserve the bright fruit flavours.

BC Hospitality Foundation

The BCHF raises funds to support those in the hospitality industry facing an imminent financial need due to health conditions. In addition, the BCHF offers a scholarship program to foster the development of the next generation of workers and industry leaders. A \$1.50 of each bottle of the Lakeview Rose sold at the winery is donated to the BCHF. Poplar Grove has raised over \$20,000 in the past two years that has been donated to the BCHF.

Cellaring Notes

This wine is meant to be enjoyed upon release. Drink this year into 2024 for best enjoyment!

