



Three Roses Rosé 2023

100% Pinot Noir
Alcohol Level: 13.5%
Levels: 3.59pH TA 5.3g/l
Sugar: 0.7g/l
Harvest date: September 18th - October 10th, 2023

CSPC +469794



Tasting Notes

This fresh and lively 100% Pinot Noir Rosé is light rose petal pink in colour. Aromas of white peach and strawberry are complemented on the palate by flavours of dried cranberry and juicy raspberry. This wine is dry with a touch of sweetness with a bright and vibrant acidity.

Harvest Notes

2023 vintage began with a mid-December 2022 deep freeze of -22°C on the Naramata Bench. This was the coldest valley wide cold snap since 1988. We were fortunate enough that we did not have vine death due to the extreme cold, but we did lose primary buds which resulted in an overall 2023 harvest that was about 50% of our anticipated levels. March and April were cool and dry. By the end of April, the first warm weather showed up with 25°C and bud break began on May 2nd. May was the hottest one on record. The beginning of June was 30°C and dry with the middle of the month cooling off slightly with low 20's°C and rain. By the end of June, we were back to the 30+°C making the overall month the hottest and driest June on record. July and August were hot with light precipitation, and September was a glorious month for the vines with temperatures between 24°C and 30°C. This year's harvest was a smooth one. On the Naramata Bench, the harvest was about 50% of our planned tonnage. In Osoyoos, our vineyards suffered more loss with essentially no crop from our blocks of Viognier and Syrah and only a 50% crop from our Cabernet Sauvignon, Cabernet Franc, Petit Verdot, and Chardonnay. The bright side of 2023 was that it brought us a limited amount of high-quality fruit and gave us the earliest harvest on record. We can't wait to taste the 2023 wines.

Winemaking Notes

This wine is made from 100% Pinot Noir grapes from the Naramata Bench. The fruit was hand picked & sorted in the vineyard before transporting to our crushpad. The winemaking team treated these red grapes like a white wine, extracting juice with very minimal skin contact leaving a very light colour. Fermented cool in stainless steel tank to retain freshness and preserve aromatics.

Cellaring Notes

This wine is meant to be enjoyed upon release.