

SEE YA LATER RANCH



2017

NELLY ROSÉ

BC VQA OKANAGAN VALLEY

HARVEST

On Hawthorn Mountain, cooler spring weather resulted in even development with well-balanced fruit. Due to the vineyard's high elevation we did not experience as much heat as down in the Okanagan Valley, and the weather drove an unusual number of bears (11 to be exact) onto the property. We discovered they prefer Gewürztraminer. The lack of heat kept sugar levels and phenolic development in harmony and produced beautiful berries with deep flavours. The early ripening varieties exhibit well-balanced fruitiness and acidity, whereas the late ripening reds are rich and red fruit driven.

WINEMAKING

A 50/50 blend of Cabernet Franc and Merlot. These varietals were brought in separately in October, pressed off in order to achieve minimal skin contact, and fermented in stainless steel tank.

TASTING NOTES

A complex mixture of aromatics; Strawberry, grapefruit, citrus rind, and floral notes. The well-balanced acidity makes this wine a versatile choice with food. Perfect for patios!

FOOD AND WINE PAIRING

Mixed greens salad with tangerines, dried cranberries, and pecans. Fish tacos, Moroccan-spiced lamb, paella, barbecued chicken. Cheese: Goat cheese, Brie, Roquefort.



TECHNICAL NOTES

Alcohol/Volume	13%	Total Acidity	7.23 g/L
pH Level	3.18 PH	Release Date	1/15/18
Residual Sugar	9 g/L		

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