



WENDING HOME

ESTATE VINEYARDS & WINERY

Rosé

VQA NIAGARA PENINSULA VQA

2020

Harvest Specifications

Variety	Harvest Date	Brix	Titrateable Acidity g/L	pH	Wine %
Pinot Noir	Sept 21	21.1°	7.5	3.32	74.3%
Chardonnay	Sept 21	19.6°	8.4	3.28	25.7%

Wine Analysis

Variety	Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Wine %	Production
Pinot Noir	12.2%	6.7	3.51	<2.0 g/L	74.3%	100 cases
Chardonnay					25.7%	

The marvelous 2020 growing season and harvest was nearly perfect in all vine-related respects in Niagara. Wines that practically made themselves with perfect balance and proportions. Picked slightly earlier than full-ripeness in order to capture more red-fruit character and a soft but vibrant texture.

The Pinot Noir making up the majority of this wine was hand-picked from an established Niagara vineyard on clay-silt soils and destemmed and given minimal skin contact. The skin contact time is important to achieve the pale but definite pink shade and also allows for the extraction of the red-fruit aromas and flavours that reside mainly in or near the skin of the grape berries. Chardonnay from our own vineyards was also blended in as a boost to the peach/nectarine character of the wine, also bringing a bit more acidity – think of it as an accent note bringing a sprightliness and a bit more complexity.

Cool fermentation and very minimal handling in stainless steel brings this wine to you with pristine freshness.

Rosé is ephemeral – here now and then gone until next year so enjoy it as a celebration of the moment you are in!

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