



# GOLD HILL

## cabernet franc rosé



Our Rosé is made from 100 % Cabernet Franc grapes in the traditional Bordeaux Saignée method. Cabernet Franc grapes were picked at optimum ripeness for our Cabernet Franc red wine production. The fruit was crushed and the must was allowed to cold macerate for 12 hours and then juice was drained off the must. The juice with fine solids was allowed to start on a wild ferment and at 16 C, a commercial French yeast sourced from vineyards in the Bordeaux region of France was added to complete fermentation. This unique style of Rosé results in a wine with much more colour, texture and soft tannins. Fully chilled, this wine is fresh and can be enjoyed on its own on the patio. Chilled for only 15 minutes, this wine can be enjoyed as a light red wine. Of the barest salmon colour, our Rosé has aromas of lilies, tangelo and cedar, followed by flavours of rose hips, fresh thyme, cherry pie in the mid-range and a juicy long finish. It is made slightly off dry, with complex lingering flavours and a long finish. BC VQA

VINTAGE	2020
REGION	OLIVER
BLEND	100% CABERNET FRANC
PRODUCTION SIZE	70 CASES
SWEETNESS	Off -DRY
AGING	DRINK NOW TO 2025
SOIL TYPE	STONY, LOAMY STONY SILT
AGE OF VINES	18 YEARS
ALC	13.9%
CLONE / ROOTSTOCK	CABERNET FRANC ENTAV CL 214 / 3309 ROOTSTOCK
HARVEST DATE	OCTOBER 29, 2020
BOTTLING DATE	APRIL 13, 2021
CSPC	
UPC	
SKU 750ML	+

GOLD HILL WINERY  
3502 FRUITVALE WAY  
OLIVER, B.C. V0H 1T1

T 250.495.8152  
F 250.495.5385

INFO@GOLDHILLWINERY.COM  
GOLDHILLWINERY.COM