



## 2017 ROSÉ SPARKLING

**THE APPELLATION:**  
VQA NIAGARA PENINSULA

**THE HARVEST:**  
Sept 27–29, 2017

**THE VARIETAL PROFILE:**  
100% Pinot Noir

**THE NOTES:**  
Redstone is proud to introduce our third Sparkling Rose. Crafted in the traditional method from 100% Pinot Noir, the juice after 4 days of skin contact went through a slow and cool fermentation then spent 12 months on the lees. The result is a beautiful Brut Sparkling wine with sweet aromas of fresh strawberry, lime zest, tart cherries and brioche. The palate is treated to zesty lime and gorgeous tart red basket fruits such as strawberries and currants. The finish is crisp and tart and very refreshing.

**THE PAIRINGS:**  
Of course this delightful sparkling wine is fantastic on its own, but it would also pair beautifully with fresh oysters with shallot mignonette, cheese with cured meats and fresh summer salads. Enjoy!

**THE CELLARING:**  
Drink now to 2023



### THE NOTES

pH	3.12
Total Acidity	8.55
Residual Sugar	7 g/l
Alcohol	12.3%
Brix at Harvest	19.7
Production	2,000