

BLASTED CHURCH™

BLASTED CHURCH ROSÉ 2010

Appellation: Okanagan Valley (VQA)

HARVEST NOTES

Our 2010 Rosé is a blend of Cabernet Sauvignon, Malbec and Cabernet Franc, a very different blend when compared to our 2009. The Cabernet Sauvignon was harvested on October 28th, the Malbec was harvested on November 4th and the Cabernet Franc was picked from the same vineyard in Okanagan Falls on October 28th.

WINEMAKING

The 2010 Rosé was made using the Saignée method, the same as for 2009. All lots of fruit were handpicked, sorted whole cluster and whole berry and then sent to the fermenters to cold soak. After roughly 4 to 6 hours the individual tanks were bled off into our white wine tanks. The lots then underwent a relatively cold fermentation. Post ferment, the Rosé components were brought together in one tank and underwent cold/heat stability.

WINEMAKER'S NOTE

Colour: Light cranberry.

Bouquet: Enticing strawberry, apple, melon notes.

Palate: A lively, rich palate with loads of fruit and some confectionery-like characters.

Food Pairings: A more serious style Rose, which can be enjoyed with a range of Mediterranean-style dishes. An ideal luncheon wine.

Varietal Profile

55% Cabernet Sauvignon / Ok. Falls

29% Malbec / Oliver

16% Cabernet Franc / Ok. Falls

Brix at Harvest

24.2 Bx

21.0 Bx

24.0 Bx

Total acidity: 7.2g/L
Final pH: 3.36
Residual Sugar: 3g/L
Alcohol: 14.9%
Cases Produced: 185
CSPC: +711622

Blasted Church Wines are available in BC through our winery direct order desk.

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