

Blaifränkisch Rosé

2020 ROSÉ

APPELLATION: OKANAGAN VALLEY SKAHA BENCH (VQA)

HARVEST NOTES

The 2020 vintage was a challenging year that had a slower than average start, with budbreak happening on April 23rd. A cool, wet spring carried through to June before drying out and improving into July. Free of extended drought or heat, this vintage was shaping up to be quite the stunner without any smoke and moving through the growth stages at a balanced pace.

However, the Christie Mountain wildfire had other plans, and on August 18th it spraked in the hills above our estate and quickly got out of control. Thankfully, the BC Wildfire Service team managed to save our property, and we thank them for their effort. We were able to finish the bottling season and get our pre-harvest underway.

Harvest season featured beautiful, warm days free of rain, allowing us to bring in the smaller than normal crop of fruit at perfect balance of ripeness and acidity. However, true to 2020's tumultuous nature, we were subject to early snow. After following the forecast closely and working long days and nights, our team managed to push through and get all the fruit into tank before snowfall.

Despite the challenges of 2020, we were able to find our way. In the end, we captured a beautiful, balanced, vibrant vintage in all the wines. We will look back on this year with an appreciation for what it took from everyone to make it happen.

WINEMAKING

We harvested the Blaifränkisch on October 2nd from vines on our estate vineyard, planted in 1996. Half of the fruit was whole cluster pressed, while the other half was destemmed before pressing immediately. The fermentations began in stainless steel tank before moving to French oak barrels to complete fermentation and age on lees for four months. After the four months in barrel the wine was racked to tank to restore its tension before bottling.

WINEMAKER'S NOTES

Colour: Pale salmon

Nose: Strawberries and cream, pink grapefruit, crunchy rhubarb, savoury cranberry.

Palate: Red berries, cranberry, and rhubarb carried by a rich attack from the wine's time in barrel on lees, before the beautiful tension and texture take over and bring the wine through to an electric finish.

Food Pairing: Delicate roasted chicken, poached salmon, and soft cheeses.

VARIETAL PROFILE

Blaifränkisch – 100%

Alcohol: 12.0%
Cases Produced: 360 cases
CSPC: 711622

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