

2020

ROSE PRODUCT#: 19296 250ML ALUMINUM BOTTLE PRODUCT#: 450981 750ML BOTTLE

TECH DATA:

Alcohol: 11.4% Sugar Code: (2) Residual Sugar: 17.7 G/L Grape(s): 95% Vidal Blanc/ 5% Chambourcin Charmat Method

KEY SELLING NOTES:

- Greet your guests at the door with this frizzante style wine with gentle bubbles in the glass
- "This light and lively blend of Vidal Blanc and Chambourcin is certainly one of the better canned wines at the moment. Peach and apricot aromas lead to a lit-tasting attack with elegant allusions of stone fruit and cool minerality. Refreshing and just slightly off-dry, this wine is a great summertime sipper.

Score: 92". - Carolyn Evans Hammond,

July 8th, 2021

ACCOLADES:

• 2016 Ontario Wine Awards -GOLD Best Label

QA ONTARIO VQA

10.65

TASTING NOTES:

This blush sparkling wine has hints of strawberry and blood orange flavours, serve chilled.

Pair with: Beet risotto, puff pastry tomato tort, cranberry brie bites or strawberry

tarts.

CONTACT YOUR LOCAL PELEE ISLAND WINERY SALES REPRESENTATIVE AT 1-800-597-3533