



## 2015 Rosé

### Tasting Notes

Made in a food-friendly style, this dry rosé is a nod to old-world rosé wines. Made from only red grapes, kept on the skin for 24 hours to draw out the colour, the flavour of this wine can be best described by the word 'pink'. Notes of strawberry, cranberry, pomegranate, rhubarb, citrus and cantaloupe abound. The dryness and unique blend of grapes make this an extraordinarily versatile wine, pairing nicely with a wide range of flavours and textures.

### Food Pairing

Salmon, either poached, candied or grilled on a cedar plank, ham, pork, cheese and meat platters, turkey, sweet potato fries, candied beets, barbeque chicken pizza.

### Reviews

This wine was reviewed by BC Living as one of the top 10 wines to try in Naramata.

SILVER MEDAL – 2016 BC Best of Varietal

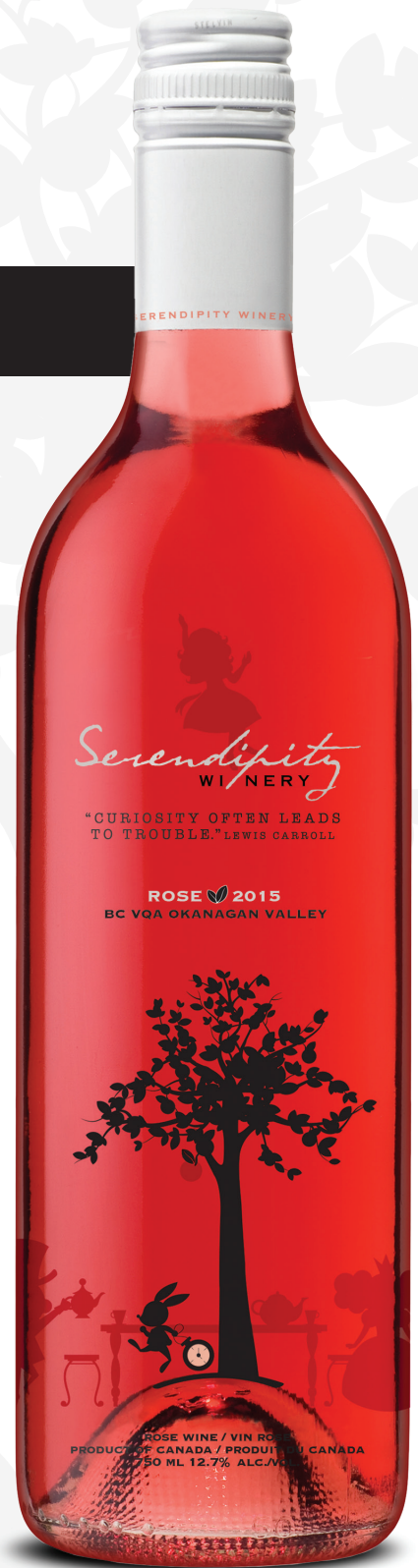
SILVER MEDAL – 2016 Finger Lake International Wine Competition

BRONZE MEDAL – 2016 Tasters Guild International Wine Judging

Alcohol	12.7%
Price	\$22.00
Bottled	February 12, 2016
Cases	265 cases
SKU	649871

Come visit us! We're at 990 Lower Debeck Road, Naramata, British Columbia.

Please email us at [wineclub@serendipitywinery.com](mailto:wineclub@serendipitywinery.com) or call 250.486.5290



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