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Certified Sustainable wines proudly crafted at our family-run winery on the Beamsville Bench since 1998

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## 2023 Ladybug Rosé

VQA Niagara Peninsula



**Composition:** 52% Cabernet Franc, 33% Gamay, 15% Pinot Noir

### Impressions:

Aromas celebrate strawberry jam, fruitcup and maraschino cherry. Drinking fresh and lively, it tastes of strawberry and watermelon, alongside cranberry and fennel persisting on the palate.

### Serving suggestions:

Chill to near 10 ° C and serve with grilled salmon, trout or shrimp, or soft cheeses like brie or camembert.

**When to drink:** now to 2026.

### Harvest:

Pressed from grapes grown specifically for this wine, picked as grape sugars averaged 21° Brix.

### Vinification:

Berries were destemmed and sent to tank for a half-day cold soak before pressing. Cold-fermentation and stabilization were completed in stainless steel before going to bottle and can in January 2025

### Alcohol:

12.0 %

### Residual Sugar:

1.0 grams per Litre

### Titrateable Acidity:

6.7 grams per Litre

### pH:

3.45

