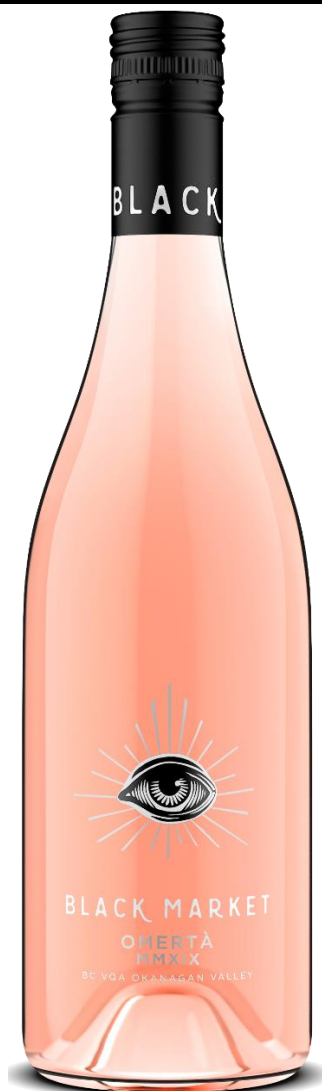


OMERTÀ 2019



OUR CODE OF SILENCE.
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WINEMAKING NOTES

A crisp, dry *Provençale-style* rosé made from 100% Syrah. The delicate pale pink hue of this rosé perfectly disguises the vibrancy that lies within. Hand-picked and hand sorted, the wine was gently whole-cluster pressed over a 4-hour period. A 7-day period of *Stabulation* followed, where the juice was left on the gross lees and stirred twice daily before the onset of fermentation. Only free-run juice made its way into this wine.

TASTING PROFILE

This fruit-forward wine has amazing depth and complexity. The vibrant nose has the hallmark aromas of wild strawberries, cherries and a hint of watermelon. On the palate, the entry is bright and juicy, dominated by wild red berries and rhubarb. Crisp acidity with only the slightest hint of sweetness, this wine finishes dry. Tartrate crystals may precipitate out of the wine once chilled; this is a natural occurrence.

WINE SPECS

Vintage	2019
Appellation	BC VQA Okanagan Valley
Vineyards	Osoyoos
Acid	6.6 g/L
pH	3.25
Residual Sugar	1.6 g/L
Alcohol	12.6%
Cases Produced	110
CSPC	+36842

FOOD PAIRINGS

Refreshing on its own, our rosé is also a highly versatile wine on the table. The textural complexity, rich flavour and crisp acidity enables Omertà to pair well with many different dishes. Fresh market salads, grilled fish and aged cheese comes to mind. Want to see the versatility of this rosé? Try it with a *sous vide* pork tenderloin finished in a cast iron skillet with a maple-apple reduction.