



FERMENTATION



Harvest Date
September 27, 2023

Cases Produced
450

Price
\$25.00

pH
3.31

Acidity
6.0 g/L

R.S.
3.0 g/L

Alcohol
13.2%

LAUGHING STOCK VINEYARDS IN THE PINK ROSÉ 2023

INSIDER TIP: Gamay is a natural cross of Pinot Noir and the white variety Gouais Blanc and is home to the Burgundy region of France.

Wine Profile

Gamay makes up only 3% of the red varieties grown in BC. It ripens early and is generally associated with cool climate wine growing regions. This fruit comes from vineyards in Okanagan Falls and was picked relatively early, on September 27th, to ensure a balance of flavors.

Tasting Notes

This vintage produced a fruity aromatic profile filled with raspberry and strawberry with notes of cotton candy and cherry compote. The palate is round and creamy with flavors of raspberry coulis and peach. This medium-bodied style of rosé will pair nicely with a Niçoise salad or grilled chicken and herbs.

Winemaking Notes

Sourced from vineyards in Okanagan Falls, this Rosé is a blend of two delicate grape varieties: 87% Gamay and 13% Pinot Noir. The grapes were whole cluster pressed, and fermented mostly in stainless steel (87%), while 13% was fermented in concrete eggs. 15% of the wine was aged in neutral French oak to add texture and complexity.

Vintage Notes

Okanagan Valley vineyards experienced a season like no other in 2023. The end of the 2022 season was abnormally warm, going from summer weather at the end of October to winter overnight and a deep freeze in December which adversely affected the plants. Early bud dissections revealed extensive damage and the resulting yields were very low, especially in our Syrah, Malbec, and Semillon plantings.

Although the Okanagan Valley had a slight delay to the growing season with cooler than average weather through April and May, the weather very quickly changed to a long, extended period of hot, dry days through the balance of the summer. We saw bud break at our Naramata vineyard at the beginning of May and kicked off our harvest by picking the first fruit on August 23rd for our traditional method sparkling wine. This was a full month earlier than vintage 2022, which was a very late and more moderate summer. Most of our varieties ripened a week or two earlier than normal due to the warm weather and lower yields. The low yields also brought good concentration to the flavours and ripe tannins for our Bordeaux-styled reds.

Vineyard

Sourced from Hawthorn and Thomas Rance Vineyards.



LAUGHING STOCK VINEYARDS

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