2018 Rosé
100% Merlot
Drink now through 2020

Why We Make It
Because it tastes great! Making a Rosé in the saignée method not only produces a delicious, fruit-forward wine with great concentration, but the process also strengthens our reds by concentrating them. Rosé can also be very well suited to a low-intervention winemaking style, complementing Intersection’s approach of letting the grapes speak for themselves.

Tasting Notes
Bright, macerated strawberry and cherry lozenge on the nose lends an implication of sweetness to this surprisingly dry wine. At less than a gram of sugar per litre the wine shows crisp rhubarb tones on the palate, but is married with a juicy field-berry character that matches the body and texture of the wine.
Pair with seared salmon, watermelon feta spinach salad, or with a nice bowl of borscht (the good stuff.)

Vintage and Winemaking
2018 featured a cooler summer than most, but still had some nice bursts of sun to promote strong ripening in the red grapes. Early spring flooding caused gravel wash-out that caused higher-acid fruit than typical, which would be detrimental to the red Merlot, but was excellent for Rosé. As such, this wine is 50% from the gravel wash-out, and 50% from our sandy Silica block. This wine began its life as a red, and then a small amount of juice was bled (or “saignéed”) from each tank to become Rosé. The gravel tank spent 4 days on skins before saignée, and the Silica spent 2 days on skins. The long skin exposure lends this wine its brilliant rosy hue, full texture, and ripe fruit flavours.

Cases Produced 137
Alcohol 14.5%
Total Acidity 6.25 g p/l
pH 3.45
Residual Sugar 1.96 g p/l

$18.90
Includes 5% GST and 10% PST
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