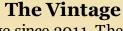
Our Wines + Your Moments = Great Memories 2023 Cordyline Rosé



2023 was the coolest vintage since 2011. The winter saw two dramatic rain events providing us with over 200% of our typical annual rainfall. Due to the drought in the previous three years, there was a continuous decrease in yield. The rain allowed the vines to regenerate and resulted in higher fruit production. The cool climate meant that the vines came out of dormancy late, delaying the ripening process. Finally, in October, weather warmed up, rain halted and fruit ripened ideally.

The Vineyard

The fruit is harvested from Jhelum Vineyard located in the Creston District. The region is punctuated with mountainous hills and rolling hills covered with trees. Formerly known as Herder Vineyard, the Jhelum estate was acquired by Vahali Vineyards in 2017.

The Winemaking Process

Blend: 100% Grenache

pH: 3.3 Brix: 23.0 Alcohol: 12.4%

Bottled: February 1st, 2024

Minimal skin contact and direct to press. Gentle fining in juice stage during cold settling. Racked to Stainless and fermented between 58 - 62 F.

Tasting Notes

Our 2023 dry rose has a luxurious pale salmon color. Pouring this wine reveals aromas of white floral, fresh picked strawberry and Bing cherry. Your palate will experience peach, watermelon and perfectly picked red cherries. The lively acidity will have you craving another sip. This light bodied rosé is a rosé lover's dream and has been known to turn anti-rosé drinkers around.

