

2025

Saignée Rosé

Varietal	Appellation	Vineyard	
Merlot (58%) Cabernet Franc (23%) Cabernet Sauvignon (19%)	Golden Mile Bench	Arise	
Residual Sugar	Titratable Acidity	pH	ALC
0.2 g/L	7.1 g/L	3.4	13%

Fermentation

100% Stainless Steel

Vintage Conditions

2025 was an early season, with all stages of the vine growth cycle occurring ahead of schedule, from budbreak through to harvest. While Okanagan summers are known for their sunny days and warm temperatures, summer 2025 was of course warm but, with temperatures staying below 40°C—an important factor in preserving the grapes’ aromatic qualities. September was warmer and drier than usual, which accelerated ripening across both white and red varieties. Harvest began in early September with lighter white and rosé wines and concluded at the end of October with the later-ripening Cabernet Sauvignon. Overall, it was a fast-paced and intense harvest, compressed into a relatively short period.

Tasting Notes

Our Bordeaux-style blend for this rosé, made from Merlot, Cabernet Franc, and Cabernet Sauvignon. This is a very elegant rosé, from its pale salmon-pink color to its delicate aromas of strawberry, fresh cherry, and rose petals.

Food Pairing

The palate is refreshingly vibrant, with lingering strawberry flavors and a hint of lemon that gives it a clean, zippy finish. It’s the perfect summer companion—ideal for a patio aperitif with a charcuterie board, a tapas dinner, or halibut ceviche. Simply enjoy!