



East Kelowna Slopes

Okanagan Valley

1 MILL

PINOT NOIR  
2022 Rosé

ROAD

12.2% alc./vol.

750 mL/25.4 oz

We are extremely proud to announce the release of 1 Mill Road's inaugural Pinot Noir Rosé, with grapes grown on the East Kelowna Slopes, one of British Columbia's newest Sub-GIs.

THE VINEYARD

The wine is produced from a single 11-acre vineyard planted exclusively to five clones of Pinot Noir. The vines grow in Rutland soil that consists of up to 60% stone mixed with gravel and glacial deposits. The site sits on a premium West-facing vineyard, receiving continuous cooling breezes from the South which helps to retain the natural acidity in the grapes while fruit flavours mature.

THE VINTAGE

2022 presented a long, cool growing season that was perfect for 1 Mill Road's winemaking varieties. The drawn-out season allowed incredible natural acid retention and flavour developments in the fruit. This Pinot Noir was picked at optimum ripeness, nursed to juice, and tucked safely away into the Naramata Wine Vault before the early and abrupt winter hit the Okanagan Valley.

THE WINEMAKING

The grapes were hand-picked, whole bunch pressed and fermented cool in temperature controlled stainless steel tanks. We allowed 18% of this wine to ferment to dryness in a seasoned French oak barrel with bi-weekly lees stirring for 3 months before blending. This added additional layers of complexity as well as fine textural elements to an already thought-provoking rosé.

THE WINE

Vibrant pale salmon in appearance, expressing a delicate and floral nose with aromas of rose petals, orange peel, white pepper, and sea spray. Wild raspberries and strawberries further compliment and brighten the wine's aromatic complexity. On the palate, this wine is light-medium bodied and refreshing with distinct savoury notes. The acid line balances the subtle fruit sweetness. This wine also has a slight chalky undertone that creates a rounding cadence on the palate. The texture is silky, with a slight grip from the tannins that come from the Pinot Noir grape skins and barrel fermentation. The finish is intriguing, refined, and bone dry with great persistence.

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HARVEST . . . . . 28/09/2022  
CLONES . . . . . Pommard, Swan, #115, #828, #777  
pH . . . . . 3.26  
TOTAL ACIDITY . . . . . 6.01 g/L  
RESIDUAL SUGAR . . . . . 0.3 g/L  
ALCOHOL . . . . . 12.2%

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