



The Tragically Hip are proud to release the 2<sup>nd</sup> vintage of the limited edition “Flamenco” Rosé.

Flamenco is the latest wine from the collaboration between Stoney Ridge Estate Winery and The Tragically Hip. The creation of a traditionally dry style of Rosé was inspired by the lyrics and music of ‘Flamenco’. A lesser known but critically acclaimed track on the band’s seminal “Trouble at the Henhouse” album originally released in 1996.

The label artwork is a collaboration between the winery and band guitarist Rob Baker, who inspired the original wine label art as a reflection of the song and its reminiscence of Spanish flamenco dance and their signature guitars. A dry style Rosé for those hot afternoons in Spain was a perfect fit for this concept.

The wine is available at Stoney Ridge’s wine boutique in Vineland, direct at Ontario bars and restaurants and via on-line sales at [www.thehip.com](http://www.thehip.com) and [www.stoneyridge.com](http://www.stoneyridge.com).



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\$19.95

\$16.67 Licensee

**Tasting Notes:**

A fresh and fruity Rosé crafted in the traditional Provence style with a bright salmon hue. The blending of Gamay and Pinot Noir grapes lend a fresh character to the wine with a forward nose of pomegranate, cranberry, rose water, and guava. The palate is smoothly textured with expressive with flavours of strawberry, rose petal, and white cherry, ending with a hint of sweetness balanced with fresh citrus acidity.

**Winemaker Notes:**

Hand harvested Gamay Noir and Pinot Noir from 3 select vineyards in Niagara. Grapes were harvested at an average of 21.5° brix and brought in separately and fermented in individual stainless-steel tanks under cooler temperatures. This fermentation process follows the traditional French Saignée method, where the wine is started as a red and allowed to ferment on the skins for a few days, wine is then siphoned off the skins mid-ferment and finished as a white wine. After settling and fining, the final blend was assembled prior to bottling.

**Technical Notes:**

Vintage:	2020
Blend:	76% Gamay Noir, 24% Pinot Noir
Harvest Date:	September 22 - 29 2020
Vineyards:	Harvested from select vineyards in the Niagara Peninsula
Brix:	21.5
Harvested by:	hand and machine harvested
Residual Sugar:	8.3 g/L
Alcohol:	12.5%
Fermented in:	Stainless Steel
Malolactic:	0% Malolactic Fermentation
Aged:	100% Stainless Steel
Bottled:	March 11 <sup>h</sup> 2021
Total Case Production:	1250 cases