



The Tragically Hip are proud to release the 2nd 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 and 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 ^h 2021
Total Case Production:	1250 cases