

2025 FIELDING ESTATE ROSE

VQA Niagara Peninsula



FIELDING

ESTATE WINERY

Tasting Notes

This Rosé is crisp and elegant with vibrant notes of raspberry, strawberry, tangerine and citrus. Pale salmon in colour, it is dry and refreshing on the palate with bright fruit flavours and lively acidity on the finish.

Winemaking Notes

Each varietal was picked to help retain crispness and fresh flavours, from vineyard plots designated for rosé. Grapes were pressed shortly after being harvested, with a short period of skin contact to help extract some flavor, but minimal color from the skins. Clear juice was fermented in cool temperatures in stainless steel, and following fermentation, the wine was assembled and bottled early in the year to help capture the freshness and vibrant fruit on the palate.

Food Pairings

Rosé is an incredibly versatile wine to pair with food. It's perfect to serve on its own as an aperitif or with light appetizers, charcuterie and cheese. Also, pair with dishes such as grilled salmon, turkey burgers, chicken, pizza and seared tuna.

Varietal Composition: Gamay (44%), Merlot (42%), Pinot Gris (14%)

Appellation: VQA Niagara Peninsula

Cooperage: Fermented and aged in stainless steel

Alcohol: 12%

Residual Sugar: <3.0g/l



LCBO #: +53421

Retail: \$17.95

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FIELDINGWINES.COM

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