



The Tragically Hip are proud to release the 3<sup>rd</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 cranberry, floral hints, rose water, and guava. The palate is smoothly textured with expressive with flavours of sweet/sour cherry, rose petal, and white currants, ending with a subtle hint of sweetness balanced with vibrant acidity. Crisp and refreshing, this is truly summer in a bottle!

**Winemaker Notes:**

Hand harvested Gamay Noir and Pinot Noir from 2 select vineyards in Niagara. Grapes were harvested at an average of 20° 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:        | 2021   |
| Blend:          | 71% Gamay Noir, 29% Pinot Noir                           |
| Harvest Date:   | October 8 – 12, 2021                                     |
| Vineyards:      | Harvested from select vineyards in the Niagara Peninsula |
| Brix:           | 20   |
| Harvested by:   | hand and machine harvested                               |
| Residual Sugar: | 6.4 g/L  |
| Alcohol:        | 11.3%  |
| Fermented in:   | Stainless Steel  |
| Malolactic:     | 0% Malolactic Fermentation                               |
| Aged:           | 100% Stainless Steel                                     |

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For further information on The Tragically Hip:

Bottled: March 8<sup>th</sup> 2022

Total Case Production: 555 cases