

# RIGAMAROLE ROSÉ



Why is it always such a **RIGAMAROLE** to simply find a great drinking ROSÉ?

The puzzling complexity of terroir, oak ageing, vintages and those ridiculous descriptors is just too much.

Our RIGAMAROLE Rosé menagerie of (what else?! ) pink dolphins and flamingos is chock full of the fanciful and big on the outlandish. What makes them pink? Well, food and physiology actually...but that matters less than the delicious aromatic pink wine that they inspire. A blend of varietals, led by Merlot but also including Cabernet Sauvignon, mingle so perfectly in our wonderfully engaging dry style rosé wine.

Rigamarole Rosé is perfectly paired with a patio! Sip this on its own or pair with Asian dishes, roasted veggies and grilled fare.

2012 Vintage  
Okanagan Valley BC VQA  
12.5% alc./vol.  
R.S. 10.0 g/l | T.A. 6.0 g/l | Unoaked  
750 mL | Stelvin Closure  
Harvested: October & November 2012  
Vineyards: Oliver, Naramata, Kelowna & Osoyoos

