



Cipes Brut Rosé

A traditional method sparkling wine with notes of strawberry, raspberry, kiwi, blood orange, vanilla and fresh, white toast.

Winemaker's Notes

The first 75% of Pinot Noir juice was pressed after an overnight soak on the skins.

Awards & Accolades

Gold Medal & Top 10 wines of Competition - Effervescents du Monde, 2013
John Schreiner - 91 points

Food Pairing

Charcuterie, salmon, grilled chicken, duck, pork, quiche, roast turkey, or with a sandwich picnic. Extremely versatile. Anywhere, anytime.

Technical Notes

Vineyards: A blend of Summerhill's Organic Vineyards

Blend: 100% Organic Pinot Noir

Aging: The Cipes Rosé is bottle-fermented, and rested sur-lie for a minimum of 3 years.

Total Acidity: 8.9g/L

Residual Sugar: 8.0g/L

pH: 3.17

Alcohol: 12.5%



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