

# 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 Pinot Noir but also including Gamay, Merlot and Shiraz, mingle so perfectly in our wonderfully engaging 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.


2009 Vintage  
Okanagan Valley BC VQA  
13.0% alc./vol.  
R.S. 9.6 g/l | T.A. 5.9 g/l | Unoaked  
750 mL | Stelvin Closure  
Harvested: October 2009  
Vineyards: Kelowna, Oliver, Osoyoos & Naramata

Why is it always such a **RIGAMAROLE** to convey the wondrous virtues of a great dry ROSÉ? How is it that the perfect example of approachable bliss can cause such an upheaval, just by nature of its gorgeous fuchsia colour? Save that mental energy for **WONDERING** **WHAT IS MAKING THIS DOLPHIN BLUSH?**



2009  
Delicious. Aromatic  
ROSÉ WINE ~ VIN ROSÉ  
**VQA OKANAGAN VALLEY VQA**  
PRODUCT OF CANADA ~ PRODUIT DU CANADA  
13.0% alc./vol.  
750 mL

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