



2006 PINOT NOIR VQA

Alcohol 12.0%

Residual Sugar 5g/litre

Product No. +533190

UPC 6-81246-00610-6

ABOUT THE WINE

The grapes for our Pinot Noir come from several vineyards in the south Okanagan. This Pinot Noir was fermented in open-top stainless steel tanks, hand punched for a gentle and complete extraction of flavours and colour from the skins. Finally it spent six months in older American oak barrels.

TASTING NOTES

This ruby red Pinot Noir has notes of black cherry, spice and dried mushrooms complemented by earthy notes. A medium-bodied wine with silky soft tannins and flavours of cherry, strawberry and spice, which also linger through on the finish. A food friendly wine with balancing acidity.

FOOD PAIRINGS

A wonderful complement to mushroom lasagna, grilled steaks, tomato sauce pasta, grilled cedar plank salmon and veal tenderloin.

ABOUT THE WINERY

Red Rooster Winery is located above Okanagan Lake on the Naramata Bench, just north of Penticton. This area is famous for its southwestern exposure and unique microclimate.

Our winery was originally located north of our current location, where we released our first wines from the 1997 vintage. The current winery was opened in June 2004. The tasting room and gallery displays local artists' work throughout the year.

And why a rooster? Because the winery's founders kept Rodiseland Reds in Switzerland; because roosters are good luck symbols in many cultures; and because roosters have a long association with wine (for example, the rooster is the symbol of the Chianti region of Italy).

AWARDS

SILVER

2007 Canadian Wine Awards

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VQA Okanagan Valley VQA
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