



**2007**  
**pinot noir**

## 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 home is a winery that brings together the craft of winemaking, a love of local (and sometimes offbeat) art and a taste for delicious seasonal food.

And why a rooster? Because the winery's founders kept Rhode Island 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).

## ABOUT THE WINE

The grapes for our Pinot Noir come from several vineyards in the south Okanagan. Our Pinot Noir grapes were cold soaked for 3 days and fermented on the skins for 7 days. The wine then spent 8 months aging in new and 1 year old French oak barrels.

## TASTING NOTES

Ruby red colour with a bouquet of cherry and spice complemented by smoke and earth notes. This light to medium-bodied wine has velvety tannins, and flavours of black cherry and plum. Refreshing juicy currants and raspberries linger on the finish.

## FOOD PAIRINGS

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

## ANALYSIS

Alcohol 13%  
Residual Sugar 3 g/l  
TA 6.8 g/l  
CSPC 533190  
PID 1054194

