



FERMENTATION

100% STAINLESS STEEL



LAUGHING STOCK VINEYARDS IN THE PINK ROSÉ 2025

Wine Profile

Rosé's color comes from anthocyanins in grape skins, and its shade doesn't necessarily indicate sweetness. Our style is dry with bright acidity and can be drunk by itself or with food.

Tasting Notes

Predominantly made from Gamay Noir with 5% Merlot, this offers fragrant aromas of strawberry cotton candy and rhubarb. On the palate you can expect flavors of watermelon, peach and raspberry compote. This vintage balances a weighty mouthfeel with bright acidity and will pair nicely with a simple bruschetta or barbecued pork ribs. Drink from 2026-2028.

Winemaking Notes

This is a return to our Gamay-led style of Rosé, unlike the

2024 blend of Merlot and Cabernet Sauvignon. This was whole-cluster pressed and fermented in stainless steel to preserve freshness and primary fruit flavors.

Vintage Notes

Following a vintage with almost no wine grapes at all, the 2025 vintage in the Okanagan Valley produced a bumper crop. The valley experienced a mild winter thankfully, after the devastating deep freeze of 2024, allowing the surviving vines to rebound and the new plantings to establish themselves. Spring came early, followed by a warm summer and fall producing very high growing degree days without extreme heat spikes that we have had in previous summers. With the favourable conditions came a lot of vigour in the vineyards, requiring careful attention to shoot and bunch thinning. A couple of our varieties exhibited early shivel or variable

Harvest Date

September 18, 2025

Cases Produced

233

Price

\$25.00

pH

3.11

Acidity

6.6 g/L

R.S.

3.9 g/L

Alcohol

13.0%

INSIDER TIP: Rosé wine's origins likely emerged in ancient Greece or Persia (modern-day Iran) around 6000–7000 BC, when winemakers pressed red grapes but didn't leave the skins in contact with the juice long enough to produce a fully red wine.

skin colouring which may have been a sign of the stress that the vines are still recovering from in the deep freeze of 2024.

Harvest started on September 2nd with our Chardonnay portion of the traditional method sparkling, Market Bubble. Our white and rose wines have nice intensity and balance this year, with a beautiful freshness on the palate. While the reds are aging in barrel, they are showing ripeness in the fruit character and tannin structure with an elegance like the 2022 vintage reds that we produced. Overall, 2025 was a nice reprieve from the two previous short crop vintages, providing a full production of our Laughing Stock wines.

Vineyard

Sourced from Hawthorne Mountain Vineyard, Culmina.



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