



FERMENTATION



LAUGHING STOCK VINEYARDS IN THE PINK ROSÉ 2024

Harvest Date
October 3, 2024

Cases Produced
210

Price
\$25.00

pH
3.42

Acidity
5.7 g/L

R.S.
2.5 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.

inventory. Behind the scenes, our team has also explored thoughtful ways to adapt our sourcing for the future—strategically and selectively—ensuring we maintain the standards and style you've come to expect. We will be introducing one limited-edition release featuring fruit sourced from the Pacific Northwest—an opportunity to showcase the strength of diversification in winemaking. Working closely with a trusted network of esteemed vineyards in Washington state, our winemaking team has meticulously overseen every step—from vineyard selection to fermentation—to uphold the precision, structure, and quality that define Laughingstock Vineyards. More information on that will be released later this year.

Vineyard

Sourced from Perfect Hedge, NkMip and Plut Vineyards.

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

Almost an equal blend of Merlot and Cabernet Sauvignon, this offers aromas of red cherry, pomegranate and ripe strawberry. On the palate you can expect flavors of plum and cassis with undertones of mint and basil. This medium-bodied style of rosé will pair nicely with a simple bruschetta or barbecued pork ribs. Drink from 2025-2027.

Winemaking Notes

The last three vintages were made using Gamay and this vintage is a blend of Merlot and Cabernet Sauvignon. This was fermented in stainless steel and concrete and then aged in neutral oak for 5 months to add depth of flavor.

Vintage Notes

The Okanagan's 2024 freeze event was an unprecedented shake-up—one that tested even the most diversified portfolios. While our vineyards weather the storm and we continue to invest in the future, we remain committed to crafting wines that meet the high standards of our shareholders.

This year, we are producing a select few wines from our BC harvest, supported by our carefully managed



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