

# Pinot Gris 2021



## Rocky Creek Winery Cowichan Bay, BC

**The Vineyard:** This wine came from one of our 2 vineyards with additional grapes sourced from a local grower in the Cowichan Valley . All three vineyards have slopes ranging from south to west, with 5 to 10 percent slope. The soil is a mix of cobble and clay. The age of the vines range from 17 years to over 30 years. All our grapes are grown in the Cowichan Valley and as a result present excellent minerality..

**Growing conditions:** 2021 was a difficult year. It started early - about a week earlier than normal getting to bud break. The early part of June during flowering was cold and wet, and resulted in poor fruit set. The end of June we had a “heat dome” parked overhead and temperature records were broken. Overall the summer was long and extremely hot with plenty of sun and the grapes ripened early and we achieved the earliest harvest in our history. As we don’t irrigate, the combination of poor fruit set and hot dry conditions resulted in crop load less than half that of a typical year but with very ripe grapes with intense flavour and colour.

**Harvest:** The harvest in 2021 required 2 days to pick our Pinot Gris. The Pinot Gris was hand picked into small bins prior to the onset of the usual fall rains in the Cowichan Valley resulting in concentrated flavours in the grapes. Harvest Dates: September 25, September 28.

**Vinification:** The grapes were gently destemmed the same day as picked, left for 16 hours on the skins and then pressed. After racking off the solids the Pinot Gris was inoculated with a Non-Saccharomyces yeast (*Metschnikowia Pulcherrima*) and fermented in stainless steel tanks. When 1/3 of the sugar had been consumed the tanks were inoculated with 2 different saccharomyces yeasts to accentuate different characteristics we wanted to bring out in the grapes.

**Technical Analysis:**

Bottled: March 2021

Brix at Harvest: 21 Alcohol:12.5%

Residual Sugar: 0.4 g/L

Titrateable Acidity: 7.4

pH: 3.3

**Production Info:**

Cases Produced: 130

Release Date: May 2021



**On The Palate:** Crisp acidity, with trademark Cowichan minerality balances the fruit forward apple, pink grapefruit, and tropical fruits.

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Mark Holford, Cowichan’s most awarded winemaker

# Robin's Rosé 2021



## Rocky Creek Winery Cowichan Bay, BC

**The Vineyard:** This wine came from our leased vineyard (Mountain Road). The location is on a 10 degree southern slope. The soil is a mix of cobble and clay. The age of the vines range from 10 to over 17 years. All our grapes are grown in the Cowichan Valley and as a result present excellent minerality.

**Growing conditions:** 2021 was a difficult year. It started early - about a week earlier than normal getting to bud break. The early part of June during flowering was cold and wet, and resulted in poor fruit set. The end of June we had a "heat dome" parked overhead and temperature records were broken. Overall the summer was long and extremely hot with plenty of sun and the grapes ripened early and we achieved the earliest harvest in our history. As we don't irrigate, the combination of poor fruit set and hot dry conditions resulted in crop load less than half that of a typical year but with very ripe grapes with intense flavour and colour.

**Harvest:** The wine is a blend of Tempranillo (77%), Gamay Noir (15%) and Pinot Noir (8%). The harvest in 2021 required 2 days to pick the grapes. The grapes were hand picked into small bins to prevent damage to the delicate skins and ensure juice isn't oxidized prior to destemming. Harvest was completed prior to the onset of the usual fall rains in the Cowichan Valley. Harvest Dates: September 28 (Gamay, Pinot Noir), October 2 (Tempranillo)

**Vinification:** The grapes were gently destemmed the same day as picked. The Gamay and Pinot noir were left to cold soak on the skins for 4 hours while the Tempranillo was left for 16 hours. Free run juice was racked out of the fermenter prior to introduction of yeast. The Rosé was initially inoculated with a Non-Saccharomyces yeast (*Metschnikowia Pulcherrima*) and fermented in stainless steel tanks. When 1/3 of the sugar had been consumed the tanks were inoculated with 2 different saccharomyces yeasts to accentuate different characteristics we wanted to bring out in the grapes.

**Technical Analysis:**  
Bottled: March 2021  
Brix at Harvest: 19  
Alcohol: 11%  
Residual Sugar: 2 g/L  
Titratable Acidity: 7  
pH: 3.2

**Production Info:**  
Cases Produced: 70 cases  
Release Date: May 2021



**On The Palate:** Robin's Rosé has lively acidity balanced with typical Cowichan minerality. Sweet strawberries, and earthy black cherry notes dominate the nose with hints of spices such as white pepper.

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# TLC White Blend 2021



## Rocky Creek Winery Cowichan Bay, BC

**The Vineyard:** This wine came from both our vineyards with additional grapes sourced from a local grower in the Cowichan Valley. All three vineyards have slopes ranging from south to west, with 5 to 10 percent slope. The soil is a mix of cobble and clay. The age of the vines range from 15 years to over 30 years. All our grapes are grown in the Cowichan Valley and as a result present excellent minerality.

**Growing conditions:** 2021 was a difficult year. It started early - about a week earlier than normal getting to bud break. The early part of June during flowering was cold and wet, and resulted in poor fruit set. The end of June we had a "heat dome" parked overhead and temperature records were broken. Overall the summer was long and extremely hot with plenty of sun and the grapes ripened early and we achieved the earliest harvest in our history. As we don't irrigate, the combination of poor fruit set and hot dry conditions resulted in crop load less than half that of a typical year but with very ripe grapes with intense flavour and colour.

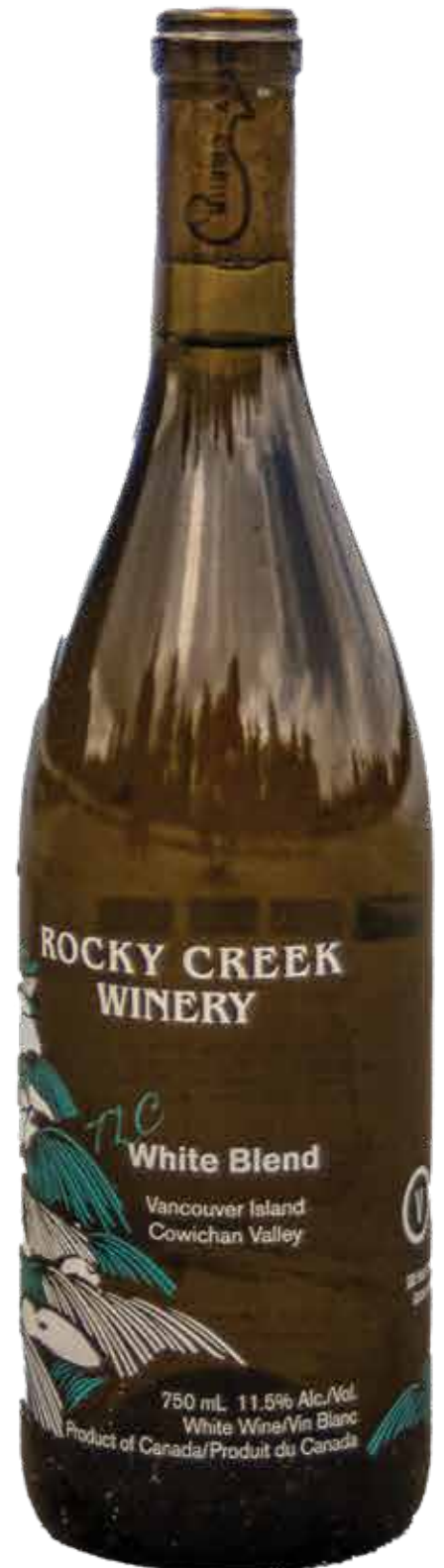
**Harvest:** This wine is a blend of Madeleine Sylvaner (49%), Pinot Auxerrois (33%), Viognier (4%), Albarino (1%), and 4 experimental Blattner White varieties (#48-05-49, #2, 75-7, 75-8) (13%). The harvest in 2021 required 4 days to pick these grapes. The grapes were hand picked into small bins, and harvest was complete prior to the onset of the usual fall rains in the Cowichan Valley.

**Harvest Date:** August 25 (Madeleine Sylvaner) September 11 (Pinot Auxerrois), September 15 (Blattner white hybrids), and September 28 (Viognier / Albarino).

**Vinification:** The grapes were destemmed the same day as picked, left for 12 hours on the skins and then pressed. After racking off the solids the juice was fermented in stainless steel tank with a yeast strain chosen to accentuate the characteristic fruitiness we wanted to bring out in the grapes.

**Technical Analysis:**  
Bottled: March 2021  
Brix at Harvest: 19  
Alcohol: 11.5%  
Residual Sugar: 2 g/L  
Titratable Acidity: 6.0  
pH:3.3

**Production Info:**  
Cases Produced: 300 Cases  
Release Date: April 2021



**On The Palate:** Soft and balanced, with trademark Cowichan minerality, TLC has a fruity, perfumed nose with many tropical fruits, which makes it a perfect patio wine for sipping.

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