

Serenity is that feeling created by quiet conversations, easy smiles, magical moments with friends or simply your own personal oasis - **that's Serenity** - and exactly what this luxurious wine was created to be a part of.

## Serenity Pinot Noir Rosé 2019

VQA Niagara Peninsula

Varietals: 85% Pinot Noir, 10% Gamay Noir, 5% Chardonnay Musqué

## **Tasting Notes:**

Green apple and citrus are apparent on the nose with a touch of floral aromas. Intense citrus flavours are complemented by strawberry and raspberry notes on the palate. Subtle tannins are present along with a refreshing acidity to balance the finish of the wine.

## **Food Pairing:**

Pairs well with any of the pink white meats such as pork, turkey, salmon or even chicken dishes. You may also serve this wine with a light salad prepared with a raspberry or strawberry vinaigrette dressing. Serve chilled on the patio with some soft cheese and some fresh fruits!

## **Growing Season:**

Outlook is very good for wines from the 2019 vintage. We can expect a full range of exceptional white wines defined by crispness, acid and fruit. Early reports suggest that 2019 may be a standout vintage for Pinot Noir as a result of the carefully managed harvest, and with some red grapes even having the benefit of the concentrating effect of freeze-thaw that comes with being harvested late in the season.



Alcohol: 13% Residual Sugar: 5 g/L





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