



GEHRINGER  
ESTATE BROTHERS WINERY



## 2025 Rosé [0 DRY]

BC VQA Okanagan Valley

### Vintage Note:

The 2025 vintage was a very long season with plants producing an abundance of fruit. Careful vineyard management was required to ensure that balances were maintained. This enabled us to produce ripe and rich wines of outstanding quality.

### Winemaking:

Pinot Noir and Cabernet Sauvignon blend. Crushed and held for 8h and gently pressed to balance colour and tannin extraction.

### Taste Profile:

Fresh and juicy. Notes of raspberry, red currant, and white pepper. A refreshing and lingering finish.

### Serving Suggestions:

Perfect for summer and patio sipping. Think wood fired margarita pizza, brown butter scallops, crispy skinned sockeye salmon, chipotle pork ribs, Karaage chicken, salt and pepper squid, pulled pork slider, Jenifer Aniston salad, beef Massaman curry.

### Who we are:

Located in the Okanagan's premier grape region, **Gehringers Brothers** is nestled in the heart of the well-known **Golden Mile Bench** south of Oliver, BC. Gehringers Brothers, recognized for superior quality wines, is one of the earliest family-run estate wineries in the Okanagan. 1985 saw their first vintage, and 40 years of passionate winemaking are reflected in high levels of consistency. The hard work and dedication to perfection of brothers, Walter and Gordon, and Walter's son Brendon have not gone unnoticed.

### Technical

CSPC	+193271
Size	750 mL
Alcohol	12.7%
Total Acidity	6.2 g/L
pH	3.49
Residual Sugar	6.0 g/L

### 40 years!

The 2025 vintage marks four decades of family-crafted wines. From brothers Helmut and Karl, to Walter and Gordon, and now today with third-generation Brendon, the Gehringers family continues to carry the winery forward. Here's to 40 more of continuing craft, with wines grounded in place and guided by legacy.