



2022 Brut Rosé

OKANAGAN VALLEY, BC VQA

With its lively bubbles and a graceful salmon-pink hue, our Brut Rosé offers a bright, refined expression of traditional-method craft. Notes of fresh crushed red berries, delicate violet, and a whisper of French pastry come together in harmonious balance, finishing with elegance and charm.

Winemaking Notes

Crafted using the Traditional Method, our Brut Rosé undergoes a meticulous process to ensure excellence.

FERMENTATION: The base wines were fermented separately in stainless steel, preserving the fresh and clean profile of each of the varieties. Malolactic fermentation was completed to soften the acidity and add complexity.

BLENDING: The final blend is a careful composition of 60% Pinot Noir together with 20% Pinot Meunier offering structure and power on the palate. The addition of 20% Chardonnay offers an elegant, rich style.

AGING: The wine was aged on its lees for 23 months before disgorging.

DOSAGE: The final dosage of 8.5 grams per liter was applied, using Chardonnay to maintain a harmonious balance.

PRODUCTION DETAILS:

Total Production: 320

Oak Aging: None

Oak Profile: N/A

Peak Drinking Window: 2025–2030

ALC: 12%

TA: 7.61

RS: 8.5

PH: 3.15



Translating Tradition

The meaning and celebration of Baile (bal-yeh) — At the heart of our Ailm Estate Brut Rosé is the word Baile—a Celtic word for “place,” “piece of land,” or “farmstead.” Inscribed in ancient Ogham script, symbolizing the bond between land and those who tend it. Baile captures the essence of the Stewart family’s connection to the Okanagan Valley—past, present, and future.

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