

2024 Sully's Mix - Rosehall Run

80% Pinot Noir, 20% Cab Sauv/Merlot

Harvest Date: Sept 29, 2024, Oct 28, 2024

Bottling Date: May 2025

Cases Produced: 225

Residual Sugar: 2g/L

Alcohol: 12%

Total Acidity: 7.2

Ph: 3.39

Drink now through 2030

Story of the Sully's Mix

Our latest edition of Sully's Mix provided a great opportunity for us to produce a fresh and fruity summer style red, using techniques rarely employed at the estate. For this vintage of Sully's Mix, winemaker Lee Baker elected to employ the technique of carbonic maceration, only done with one previous Rosehall Run bottling over a decade ago! This technique helps to create distinct notes of bubblegum and berry candies, making the ultimate crushable summer red. Serve chilled, and with your favorite playlist!

Growing Season

The vineyard experienced a cool, yet extended growing season in 2024 which allowed for perfect maturity and typical County expression. Rosehall Vineyard's '24 crop tonnage was considered an average crop by County standards. Rosehall Run's average yields would be considered small in other regions, but the lower crop yields allow the grape to better express the Terroir of the area.

Vineyard

Our 2024 Sully's Mix is a blend of Pinot Noir (80%) from our estate planting in Prince Edward County, which was hand harvested on Sept 29 2024. The remaining balance of the blend is comprised of Cabernet Sauvignon (15%), and Merlot (5%), both coming from Nedelko Vineyards located on the Twenty Mile Bench. The fruit from Nedelko Vineyards was harvested and brought back to Rosehall Run for fermentation and elevage.

Fermentation

Carbonic maceration was utilized during the fermentation process. Oxygen is removed from the fermentation vessel allowing unique flavour compounds and esters to form. The Pinot Noir spent its time in stainless steel to preserve the bright fruitiness of our estate harvest, while the Cabernet Sauvignon/Merlot spent approximately 4 months in French oak barrels and was blended in after the fact. The final blend was assembled in early April 2025 and went into bottle, unfinned and unfiltered, later that month.