

MONTE CREEK — RANCH —

2017

CHARDONNAY

THE WINE

Always a crowd favourite, half of this Chardonnay was fermented in stainless steel for aromatic purity and nine months in French oak to build texture and complexity. We wanted to let the fruit express itself rather than use a heavier-handed approach that may hide the terroir. The aromatics are lively in this dry, medium-bodied Chardonnay. Pear, citrus and a little bit of oak catch you on the nose. The mouthfeel is plush and viscous, with wet stone, subtle caramel and lemon zest on the palate.

THE VINTAGE

2017 was a pretty normal year until sometime in July, when the first of the wildfires broke out. Every year has its challenges, in 2017, it was the smoke. Our brave vineyard workers donned their particulate masks day in and day out and worked through the difficult conditions. Meanwhile, our vines were hard at work producing beautiful fruit under smoky skies. Yes, there is a risk that smoky flavours can find their way into the wine, but here at Monte Creek we took absolutely every effort to mitigate those effects. We pick in the early dawn to keep the fruit cold, hand sort absolutely every cluster of fruit, press lightly, and a myriad of other strategies. It's a ton of effort, but the results are wines that are fresh, flavourful, and exactly what you would expect from a quality British Columbia wine.

THE FACTS

Alcohol	13.9%
Residual sugar	2 g/L
pH	3.7
TA	6.2 g/L



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