

# MONTE CREEK

— R A N C H —

2017

## CHARDONNAY RESERVE

### THE WINE

The Chardonnay Reserve is a selection of the very best of our chardonnay parcels each year. In 2017, that was a mere 10 barrels — producing 224 cases.

Fermentation began in tank for temperature control and finished in French oak barrels. The result is fresh aromatic fruit character enhanced by additional richness from extended time in wood (15 months). Approximately 1/3 were new and second-use barrels, adding complexity without overpowering the wine with oak notes. Pronounced bright tropical, citrus and pear fruit are underlined by integrated baking spice, hazelnut and toast notes. The ripe fruit carries through on the plush and mouthfilling palate with integrated oak carrying through the lengthy finish.

Enjoy with potato- or nut-crusted cod, seared scallops or roasted chicken with crispy skin and buttery mashed potatoes.

### THE VINTAGE

The effects of the brutal 2017 wildfires largely spared the sites near Oliver and Naramata where we source the fruit for this wine. After a wet spring that delayed budbreak, BC's extremely hot and dry July and August that year saw temperatures among the warmest on recent record. This resulted in small clusters of ripe fruit, which yielded reduced quantity of concentrated, high-quality juice.

### THE FACTS

Alcohol	14.2%
Residual sugar	1.4 g/L
pH	3.73
TA	5.3 g/L

[www.montecreekranchwinery.com](http://www.montecreekranchwinery.com)



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