

# MONTE CREEK — RANCH —

2017

## PINOT NOIR

### THE WINE

Certain wines don't really like to adhere to schedules, and our job is just to sit back and patiently wait until they tell us they are ready. This Pinot was a labour of love and we think the result of that care shows in the bottle. We kept this bright and lively Pinot Noir in barrel for 9 months. For aromas and flavours, you will pick up on bright juicy red berry fruit, rose petals, dried herbs, and white pepper. This medium body polished Pinot pairs well with Risotto, roasted root vegetables and braised pork with wild rice.

### 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	14 %
Residual sugar	1.8 g/L
pH	3.73
TA	6.3 g/L



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