

MONTE CREEK

— R A N C H —

2018

HANDS UP WHITE

THE WINE

A unique blend of 59% Frontenac Blanc, 24% La Crescent, 14% Frontenac Gris and 3% Riesling. The majority of the fruit for this wine comes from our estate vineyards in the South Thompson valley. Fermented in stainless steel and bottled early to retain freshness.

The wine offers pronounced aromas of just-ripe anjou pear and white peach flesh, with pear drop, wild sage and rosewater floral notes. The crisp medium body has nice concentration of fruit, dominated by pear, lemon and grapefruit pith flavours.

This is an excellent patio companion or apéritif, and is a refreshing complement to a variety of foods. Its citrusy firmness and fuller body would be ideal alongside seafood croquettes or Oysters Rockefeller. Its hint of sweetness and herbal notes would also sing alongside a classic Sunday dinner of roast chicken, carrots and fennel.

THE VINTAGE

The 2018 vintage was memorable for some wild weather. A blazing hot May got us off to a roaring start, but a wet August and September resulted in our coolest vintage at Monte Creek Ranch yet. The result was a lengthy growing season, as, in many cases, we had to let the fruit hang nearly a month longer than normal in order to optimize ripeness. Longer hang time created greater complexity, as the flavours and aromas had time to develop before the sugar got too high.

THE FACTS

Alcohol	13.4%
Residual Sugar	9.7g/L
pH	3.51
TA	8.4g/L

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