

MONTE CREEK

— R A N C H —

2018

LA CRESCENT

NOTES FROM THE WINEMAKER

La Crescent is a rare grape, whose cold-hardiness is an asset in our slightly cooler Monte Creek Ranch estate vineyard. It includes among its ancestors the highly aromatic Muscat of Hamburg. We noticed that the skins had a lot of pronounced floral aromas so decided to experiment with leaving the wine in contact with them.

The hand-harvested fruit was destemmed then the whole berries were blanketed with dry ice to undergo spontaneous fermentation (no added commercial yeasts). Unlike a typical white wine, where the fruit is pressed with little or no time resting on the skins, we left a small batch of La Crescent in neutral oak barrels for four months along with the skins and seeds. This was blended with a small portion of wine from fruit that underwent similar fermentation and ageing, without the skin contact.

The resulting wine shows pronounced floral character, with peach, pine, hay, and cinnamon notes. The palate has a light phenolic grip from skin contact. It would be an ideal companion to assorted flavourful Spanish tapas.

25 cases produced

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.

THE FACTS

Alcohol	13.8%
Residual sugar	1.7 g/L
pH	3.89
TA	6.1 g/L

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