

MONTE CREEK — RANCH —

2018

HANDS UP RED

THE WINE

This unique blend of Merlot, Cabernet Sauvignon and Frontenac Noir smells of brambly fruit, with cassis, and a light caramel note. You will taste blackberry, lightly toasted oak and a hint of vanilla. With medium body and tannin, flavour intensity and complexity, this wine certainly over delivers for the price point. This is the perfect pairing with anything off the grill like bacon cheddar burgers or braised pork ribs.

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	13.7%
Residual Sugar	0.4 g/L
pH	3.79
TA	6.5 g/L

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