

MONTE CREEK

— WINERY —

2017

PINOT NOIR

THE WINE

Native yeast fermentation and spring malolactic contribute to the unique character and soft texture of this Pinot Noir. Berries were left uncrushed to promote fruit expression and limit extraction, and the ferment was kept relatively cool to retain elegance and aroma. The wine was aged sur lie, to add weight to the mouthfeel and gain added complexity.

THE VINTAGE

Picked between October 7th and October 21st. A mix of two vineyard sites – primarily from Oliver/Okanagan Falls (80%) area, with a smaller contribution from Naramata (20%). The primary vineyard is located next to McIntyre bluff. A riper style, reflecting the warmer vintage as well as the warmer vineyard site. It's taken a year for it to settle down in the bottle, but is showing nicely now. Ferment temperatures were kept cooler to minimize extraction from the bigger fruit (maxing out around 24-25 C). The fruit from the Oliver/OK Falls site was also punched down less, while we worked the Naramata fruit a bit harder as there was noticeably less tannin to the fruit. 6 day cold soak for the Oliver/OK Falls fruit, and 26 days in total on skins. We felt that the tannins got quite punchy, so it got extra time on skins to allow them to polymerize and decline again before we pressed it off.

Alcohol	Residual Sugar	pH	Total Acidity
14.2%	1.2 g/L	3.73	6.3 g/L



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