

MONTE CREEK

— WINERY —

2017

RIESLING

THE WINE

The goal of the winemaking was to showcase the natural acidity of this wine. This wine went through an extra long fermentation to retain aromatics and gain complexity. In fact, I tried this Riesling over fifty times. No, I don't have a problem. Tasting it every day ensured that the wine progressed how we wanted it to. Side benefit: Riesling is delicious.

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.

Alcohol	Residual Sugar	pH	Total Acidity
12.3%	8.5 g/L	2.94	9.5 g/L



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