

# MONTE CREEK

— WINERY —

2018

## CHARDONNAY RESERVE

### THE WINE

This is a Chardonnay that's truly reflective of British Columbia and Naramata terroir. Our Chardonnay Reserve is crafted with 80% fruit from the Naramata and 20% from the Similkameen. Vines at both sites are between 12 and 20 years of age. The fruit is 100% oak fermented and was aged for 15 months. New barrels were put through malolactic fermentation to integrate the oak.

This medium-bodied Chardonnay is rich with aromas of citrus and a hint of pineapple and flavors of lemon with floral citrus notes, mineral tones and refreshing acidity. An elegant but clean choice. Pairs well with freshly grilled seafood such as salmon, scallops, and grilled sole.

### 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 Winery 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.

Alcohol	Residual Sugar	pH	Total Acidity
13.5%	1.4 g/L	3.51	6.4 g/L



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