

MONTE CREEK

— WINERY —

2018

CHARDONNAY

THE WINE

Always a crowd favourite, this Chardonnay was fermented for nine months in French oak to build texture and complexity. We wanted to let the fruit express itself rather than use a heavier-handed approach that may hide the terroir. The aromatics are lively in this dry, medium-bodied Chardonnay. Pear, citrus and a little bit of oak catch you on the nose. The mouthfeel is plush and viscous, with wet stone, subtle caramel and lemon zest on the palate.

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 before the sugar got too high.

Alcohol	Residual Sugar	pH	Total Acidity
13.7%	1.8 g/L	3.44	6.0 g/L



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