

MONTE CREEK

— WINERY —

2018

FOCH

THE WINE

You'll notice that this year's Foch is not as earthy as our previous vintages. Aromas of raspberry jam, dark plum and white pepper greet you on the nose. Experience light cranberry and red currant flavours on the palate, finishing with a light peppery note. This unique wine offers a light to medium body, a round mid palate, and soft velvety tannins. Serve with roast pork, fowl or pizza with sausage and mushrooms.

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 |
|---------|----------------|------|---------------|
| 13.5% | 2.1 g/L | 3.92 | 6.7 g/L |



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