

# MONTE CREEK

— WINERY —

2018

## RANCH HAND RED RESERVE

### THE WINE

Our 2018 Ranch Hand Red is composed of a mix of grapes from four vineyards, Monte Creek Ranch, two from the Oliver area and one in the Similkameen. Comprised of primarily Merlot, we added a healthy dash of Frontenac Noir, and 12% Cabernet Sauvignon to add structure. The fruit from Oliver were kept on skins for about three weeks, while the Similkameen fruit was pressed fairly early as the vineyard was badly smoke affected in 2018. Frontenac Noir is usually kept on skins for about 5 days, as it ferments extremely rapidly, and the skins do not contribute tannin, only colour, so keeping it on skins any longer is not necessary.

### 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.

Alcohol	Residual Sugar	pH	Total Acidity
13.7%	0.3 g/L	3.55	7.0 g/L



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