

MONTE CREEK

— WINERY —

2018

RIESLING

THE WINE

Harvested between September 6 and October 7.

Fermented in stainless steel to highlight varietal character. Half of the blend was fermented using indigenous yeast, and the other half was inoculated with cold tolerant yeast and fermented as low as 10° Celsius to extend fermentation and retain the fresh fruit character.

The result is bright, exuberant meyer lemon, lemon oil and orange blossom aromas. The wine is just on the cusp of off-dry but its refreshing acidity gives the impression of being almost fully dry without being austere. Intense concentration of lemon, crab apple and wet stones carry through a lengthy finish.

Its crispness and intense, clean fruit character make this a supremely food-friendly wine. There aren't many dishes that wouldn't be improved by being served with a glass of it. A particularly successful pairing would be a fresh, crispy green mango salad.

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
11.7%	8.9 g/L	2.98	10.1 g/L



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