

MONTE CREEK

— WINERY —

2019

FOCH

THE WINE

Foch is a unique varietal with strong earthy elements supported by brambly fruit, as well as a robust following in the British Columbia wine industry. Around 80% of this wine was fermented as whole clusters. It spent 9 months in French oak.

Black fruit aromatics and savoury elements, such as leather, lead into a palate with medium body, concentrated flavours, and a lingering finish. This wine is characterized by cherry, cranberry, and dark chocolate.

Enjoy with rich fatty dishes such as lamb burgers, charred eggplant with labneh, or lentil curry.

THE VINTAGE

Bud break occurred around the long-term average in early May, and June's flowering process was right on track, taking place during the first and second week. The valley had plenty of heat in the first half of June, and unlike 2018, the winemaking team was thankful for a relatively smoke-free growing season, though 2019 ended up being a cool year overall.

Alcohol	Residual Sugar	pH	Total Acidity
13.9 %	0.34 g/L	3.57	7.5 g/L



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