

MONTE CREEK

— WINERY —

2019

FRONTENAC GRIS

THE WINE

When you open this sweet treat, it's as if the tropics are sending their love. Enjoy the lively pineapple flavours enhanced by hints of honeysuckle and other sweet aromatics. We used untoasted oak during the fermentation of our Frontenac Gris grapes to add mid-palate volume, without adding oaky flavour.

Pair with curry dishes, pineapple fried rice – or perfect as a patio sipper in the sunshine.

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. We had plenty of heat in the first half of June and unlike 2018, we were thankful for a relatively smoke-free growing season, though 2019 ended up being a cool year overall. We picked our Frontenac grapes on October 7th - the day before the frost hit the BC wine industry.

Alcohol	Residual Sugar	pH	Total Acidity
13.6%	19.4 g/L	3.37	10.3 g/L



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