

# MONTE CREEK

— WINERY —

2019

## HANDS UP RED

### THE WINE

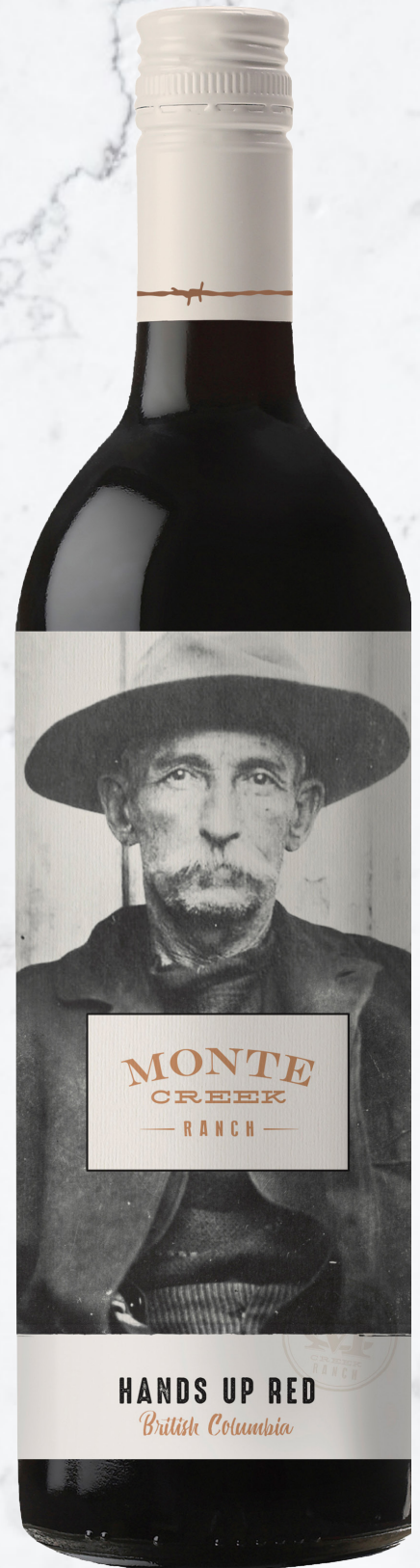
This unique blend of Frontenac Noir, Merlot and Cabernet Franc spent 9 months primarily in French oak foudres, with a partial volume in barriques. Black cherry, raspberry, and toasted walnut aromatics lead into a palate with medium body and fine tannin, characterized by flavours of blackberry and caramel.

With flavour intensity and complexity, this wine certainly over delivers for the price. This is a versatile wine that pairs perfectly with casual dining meals like bacon cheddar burgers or braised pork ribs.

### 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
13.5%	0.9 g/L	3.49	7.3 g/L



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