

MONTE CREEK

— WINERY —

2019

PINOT NOIR RESERVE

THE WINE

This elegant Pinot Noir was Oaked for 9 months. About 20% of the batch was fermented whole cluster, with the stems adding tannic grip and their unique flavour profile. Nearly three weeks on skins allowed the tannins to fully soften, resulting in a Pinot Noir that shows luxurious texture even in its youth. Native yeast fermentation, followed by spontaneous malolactic occurring in the spring, helped to give this wine its complex aromatic profile and silky texture. You will notice flavours of baked cranberry, red currant and, and toasted walnuts. Its light-medium body and smooth tannins give way to bright acidity. Enjoy with roast duck breast or turkey dinner.

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.



Alcohol
13.3%

Residual Sugar
0.33 g/L

pH
3.68

Total Acidity
6.2 g/L



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