

# MONTE CREEK — WINERY —

2019

## RIESLING

### THE WINE

Harvested between September 20th and October 10th.

This terroir driven Riesling was made with grapes from the Similkameen and South Okanagan from a mixture of sites. Batches were inoculated with a variety of yeast intended to promote varietal character. Our winemaker fermented slightly warmer than in previous years. 6 months in stainless steel on fine lees enhanced volume.

On the nose, this bright and lively Riesling has notes of green apple and lime zest. It is beautifully balanced with flavours of Granny Smith apples, pear and lime zest.

Pair this versatile wine with roast chicken, citrus quinoa salads and charcuterie boards.

### 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  
11.7%

Residual Sugar  
9.3 g/L

pH  
2.95

Total Acidity  
8.1 g/L



@MonteCreekRanch

www.MonteCreekRanchWinery.com