

MONTE CREEK

— WINERY —

2019

SPARKLING ROSÉ

THE WINE

No special occasion is required for this elegant, bubbly rosé. With aromas of strawberries, citrus and a hint of peach, it is crisp and worth celebrating in itself. Ripe strawberry and juicy watermelon come through clearly on the palate.

Made from 100% estate grown Marquette, the fermentation was transferred to Charmat tanks when a small amount of sugar still remained. This eliminated the need to add additional sugar or yeast for carbonation. Essentially a pet-nat method done in tank.

Perfect alongside a watermelon, basil, feta salad. Also an excellent pairing for quiche and other hard-to-pair brunch dishes with both sweet and savoury components.

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
12.6%	16.7 g/L	3.35	9.0 g/L



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