

MONTE CREEK — WINERY —

2019

LA CRESCENT

THE WINE

La Crescent is a rare grape, whose cold-hardiness is an asset in our slightly cooler Monte Creek Ranch estate vineyard.

The hand-harvested fruit was destemmed, then the whole berries were blanketed with dry ice to undergo spontaneous fermentation (no added commercial yeasts). Unlike a typical white wine, where the fruit is pressed with little or no time resting on the skins, the La Crescent remained on skins for three weeks before being lightly pressed. Roughly half the skins were then placed into French oak barrels. The wine then sat on skins for 6 months in barrel, before being again removed from the skins where it aged in stainless steel for another 2 months.

The resulting wine is intensely aromatic with notes of stewed apple, pear and mango. Pair with Sauerkraut and Kielbasa, spicy vegetable laksa, or even a kimchi and burrata pizza.

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	Residual Sugar	pH	Total Acidity
12.9%	0.6 g/L	3.48	6.3 g/L



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