

# MONTE CREEK

— WINERY —

2019

## CHARDONNAY

### THE WINE

Always a crowd favourite, half of this Chardonnay was fermented for nine months in French oak to build texture and complexity. We wanted to let the fruit express itself rather than use a heavier-handed approach that may hide the terroir.

The aromatics are lively in this dry, medium-bodied Chardonnay. Green apple, citrus, white flowers, and a little bit of oak catch you on the nose. The mouthfeel is plush, yet crisp with wet stone, subtle vanilla, and lemon zest on the palate.

### 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
13.4%	1.4 g/L	3.31	7.3 g/L



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