

MONTE CREEK — WINERY —

2019

RIESLING

THE WINE

This terroir-driven Riesling was harvested between September 20th and October 10th. Batches were inoculated with a variety of yeast intended to promote varietal character. Our winemaker fermented slightly warmer than in previous years. Aged for seven months in stainless steel on fine lees.

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	Residual Sugar	pH	Total Acidity
11.7%	9.3 g/L	2.95	8.1 g/L



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