

MONTE CREEK

— WINERY —

2020

HANDS UP WHITE

THE WINE

A blend of Frontenac Blanc, Riesling, and La Crescent that results in a wine that is greater than the sum of its parts. The fragrant nose brings to mind tropical aromas of mango and pineapple, which are complimented by crisp Granny Smith apple and wet stone. The slight viscosity of the off dry palate is balanced by our cool climate acidity, which carries through a refreshing and long finish. Pairs well with bright foods –summer salads, curry dishes, roasted red onion and beet hummus and sunshine.

THE VINTAGE

The 2020 vintage was characterized by a relatively cool and slightly compressed season, with 50% budbreak occurring about a week later than normal on the 10th of May and harvest coming to an abrupt end when temperatures hit -11 Celsius on October 25th. The cool start to the season combined with the warm late summer period created conditions where phenolic maturity was on the same level as sugar maturity, something that B.C. sometimes has trouble achieving. Our winemaker was able to leave many batches on skins for extended periods thanks to the ripeness of the skins and seeds. Accordingly, the wines from 2020 tend to have moderate alcohol and well extracted but refined structure.

Alcohol	Residual Sugar	pH	Total Acidity
13%	11.4 g/L	3.26	9.4 g/L



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