

# MONTE CREEK

## ANCIENT WATER SERIES

2020  
ROSÉ

### The Wine

The Ancient Waters Series at Monte Creek represents the historic geological connection our terroir has. Whether it was glaciers, rivers or lakes, water and ice shaped the valleys in which our vineyards reside. The ancient waters left behind the broad spectrum of soils that create diverse flavours and character in our fruit, and we respect these elements that contribute their unique dimension to what we drink today.

This wine is a Saignee style 100% Cabernet Franc that was fermented for four months in a sandstone Jarre to preserve aromatics while exposing it to a small amount of oxygen. It was fermented bone dry to make it a bit more complex and food-friendly. The nose expresses notes of watermelons, strawberry and grapefruit, which can also be found on the palate, along with a slight saline quality.

### 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.

ALC.	RS.	TA.	PH.
13.2%	1.8G/L	7.5G/L	3.39

