



MONTE CREEK

LIVING LAND SERIES

2020

LA CRESCENT

The Wine

La Crescent is a rare grape, whose cold-hardiness is an asset in our slightly cooler Monte Creek estate vineyard. The hand-harvested fruit was destemmed, then the whole berries are put into stainless steel. Fermentation began spontaneously after 2-3 days. After three weeks on skins, the wine was very lightly pressed at no more than 0.2 bar. Roughly half the skins were then placed into French oak barrels that had had the heads removed, the heads were reinserted, and the barrels were then topped with the freshly pressed wine. The wine then sat on skins until April, before being again removed from the skins where it aged in stainless steel for another month before bottling.

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

13.5%

RS

0.2G/L

TA

7.4G/L

PH

3.72



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