



MONTE CREEK

LIVING LAND SERIES

2020

PIQUETTE

The Wine

Piquette is an old technique employed by French farmhands who wanted an easygoing libation to enjoy after a long day working in the vineyards. The skins, stems and seeds leftover after pressing still have a bit of sugar in them, so we add back a small portion of juice, a splash of water and then ferment the whole mixture together. Speaks to our sustainability goals, we strive to use the entire grape in a zero waste approach, turning it into a low alcohol spritz. Lots of cherry and brambly fruit but also some earthy notes.

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.

A L C

7.2%

R S

0.7G/L

T A

8.5G/L

P H

3.77



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