



MONTE CREEK

ANCIENT WATER SERIES

2019

CHARDONNAY

The Wine

This is a Chardonnay that's truly reflective of British Columbia terroir. It spent 15 months in 50% concrete eggs and 50% barriques (15% of which were new). The vineyard is from a relatively flat site situated towards the eastern edge of the bench, and the soils are glacial silt that is relatively alkaline. The vines are between 15 and 20 years of age. Part of the batch was inoculated with *Torulasporea delbruckeii* and then allowed to finish with indigenous yeast, while the remainder was fermented with indigenous yeast from the begining. Battonage was conducted .

This medium-bodied Chardonnay is rich with aromas of citrus and a hint of pineapple and flavors of lemon with floral citrus notes, mineral tones and refreshing acidity. An elegant but clean choice. Pairs well with freshly grilled seafood such as scallops, and sole.

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.

ALC	RS	TA	PH
13.5%	2.8G/L	7.7G/L	3.11



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