



MONTE CREEK

ANCIENT WATER SERIES

2021

PINOT NOIR

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 Pinot Noir is a blend of Precoce and Clone 115. Both lots spent about 2.5 weeks on skins. It was fermented in terracotta and stainless. Lastly, it was aged for 10 months in 100% French oak barriques.

The Vintage

2021 was marked by an abundance of early-season heat, with more moderate temperatures later in the summer and fall. Budbreak timing was average, with most varieties budding out around the first week of May. The spring was the driest on record for the South Thompson region, with none of the late May or June rain that we normally get. Temperatures were moderate until the third week of June when most of B.C. went through an unprecedented heatwave. We had our earliest start to harvest ever on August 18th, as well as (by far) our earliest finish ever, with the last grapes being picked on October 7th. 10 years ago, it was almost unheard of to even START harvest before October in B.C. As a hot season with small berries, expect concentrated and tannic reds and flavour intensity to the whites.



ALC.	RS.	TA.	PH.
12.6%	0.3G/L	6.0G/L	3.68



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