



# MONTE CREEK

LIVING LAND SERIES

2020

CHARDONNAY

## The Wine

This Chardonnay underwent wild fermentation for roughly 60 days and was aged sur lie. About 25% was aged in our three Concrete Eggs. The shape of these eggs allows for natural movement in the vessels, which causes the wine to stir slowly. The remaining 75% was aged in French oak, and a small amount underwent Batonnage. This mixed-use of technique was used to integrate oak slightly but to preserve the acidity.

## 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

12.9%

RS

2.3G/L

TA

6.3G/L

PH

3.47



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