



# MONTE CREEK

LIVING LAND SERIES

2020

FOCH

## The Wine

Foch is a unique varietal with strong earthy elements supported by brambly fruit, as well as a robust following in the British Columbia wine industry. Around 80% of this wine was fermented as whole clusters. It spent 9 months in French oak. Grown on "scuitto" soil, deep glacio-lacustine silty loam over volcanic bedrock.

Black fruit aromatics and savoury elements, such as leather, lead into a palate with medium body, concentrated flavours, and a lingering finish. This wine is characterized by cherry, cranberry, and dark chocolate. Enjoy with rich fatty dishes such as lamb burgers, charred eggplant with labneh, or lentil curry.

## 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%

RS

0.6G/L

TA

7.5G/L

PH

3.92



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