



MONTE CREEK

LIVING LAND SERIES

2020

PINOT NOIR

The Wine

Native yeast fermentation and spring malolactic contribute to the unique character and soft texture of this Pinot Noir. Berries were left uncrushed to promote fruit expression and limit extraction, and the ferment was kept relatively cool to retain elegance and aroma. The wine was aged sur lie, to add weight to the mouthfeel and gain added complexity. 9 months French oak.

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.

0.3G/L

TA.

6.5G/L

PH.

3.68



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