



# MONTE CREEK

LIVING LAND SERIES

2020

RIESLING

## The Wine

Sourced from a single vineyard site in the Similkameen Valley, which sits on stony old riverbed, this Riesling was picked on October 3rd at around 20 Brix. This site often has excellent flavour intensity early in ripening, which means we can pick it at lower sugar levels to produce the style of Riesling we've come to be known for - fresh acidity, a balanced palate, and a citrusy flavour profile. We fermented as cold as 10 C which helps to preserve the delicate aromatics, and we also bottled the wine with extra residual CO2 this year, a natural byproduct of the fermentation that stays in solution because we ferment so cold.

## 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

11.4%

RS

6.7G/L

TA

8.9G/L

PH

2.91



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