



MONTE CREEK

LIVING LAND SERIES

2021

FRONTENAC GRIS

The Wine

The mature Frontenac Gris vines grow on calcareous silt in the Thompson Valley. The slightly north-facing plot gives good diurnal temperature ranges that produce exceptional acidity in this tropical wine. When you open this sweet treat, it's as if the tropics are sending their love. Enjoy the lively pineapple flavours enhanced by hints of honeysuckle and other sweet aromatics. Pair with curry dishes, pineapple fried rice - or perfect as a patio sipper in the sunshine.

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
14.0%	12.9G/L	8.25G/L	3.61

