



MONTE CREEK

LIVING LAND SERIES

2021

SPARKLING

The Wine

Using the Charmat Method, this Sparkling is made from 100% estate-grown grapes from Monte Creek. Grown on 'scuitto' soil, deep glaciolacustrine silty loam over volcanic bedrock. It expresses ripe tropical fruit aromas and flavours such as orange citrus and pineapple. It has a creamy mouthfeel with a long finish, bright fruit and fresh acidity.

This bubbly will complement a variety of lighter small bites, making it an ideal aperitif or patio party starter.

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

12.5%

RS

8.6G/L

TA

9G/L

PH

3.54



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