

MONTE CREEK

— WINERY —

2019

HANDS UP WHITE

THE WINE

A blend of Frontenac Blanc, Riesling, and La Crescent that results in a wine that is greater than the sum of its parts. The fragrant nose brings to mind tropical aromas of mango and pineapple, which are complimented by crisp Granny Smith apple and wet stone. The slight viscosity of the off dry palate is balanced by our cool climate acidity, which carries through a refreshing and long finish.

Pairs well with bright foods –summer salads, curry dishes, roasted red onion and beet hummus and sunshine.

THE VINTAGE

Bud break occurred around the long-term average in early May and June's flowering process was right on track, taking place during the first and second week. We had plenty of heat in the first half of June and unlike 2018, we were thankful for a relatively smoke-free growing season, though 2019 ended up being a cool year overall.

Alcohol	Residual Sugar	pH	Total Acidity
13.2%	9.8 g/L	3.4	9.5 g/L



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