



MONTE CREEK

ANCIENT WATER SERIES

2020

PINOT NOIR

The Wine

The Ancient Waters Series at Monte Creek represents the historic geological connection our terroir has. Whether it was glaciers, rivers or lakes, water and ice shaped the valleys in which our vineyards reside. The ancient waters left behind the broad spectrum of soils that create diverse flavours and character in our fruit, and we respect these elements that contribute their unique dimension to what we drink today.

This Point Noir is a blend of Precoce and Clone 115. Both lots spent about 2.5 weeks on skins. It was fermented in terracotta and stainless. Lastly, it was aged for 10 months in 100% French oak barriques.

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.	RS.	TA.	PH.
12.6%	0.3G/L	6.0G/L	3.68



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