



MONTE CREEK

LIVING LAND SERIES

2020

SPARKLING

The Wine

Using the Charmat Method, this Sparkling is made from 100% estate grown La Crescent and Frontenac Blanc grapes from Monte Creek. The base wine was aged on fine lees in stainless steel tanks until February. La Crescent, rarely ever shy in the aromatics department, proudly displays notes of raw honeycomb, fresh tropical fruit and white peach.

Enjoy with citrus-dressed spot prawns, oysters and summer salads with grilled vegetables. This bubbly will complement a variety of lighter small bites, making it an ideal aperitif or patio party-starter.

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

12.3%

RS

13G/L

TA

10.3G/L

PH

3.25



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