

# MONTE CREEK

LIVING LAND SERIES

## 2021 RIESLING

### The Wine

This Riesling was hand-picked on September 16th. This site often has excellent flavour intensity early in ripening, which means we can pick it at lower sugar levels to produce the style of Riesling we've come to be known for - fresh acidity, a balanced palate, and a citrusy flavour profile. Fermented very cold to retain aromatics and natural spritziness, using non-saccharomyces yeast to add complexity and weight to the palate.

### 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
12.0%	8.25G/L	8.9G/L	3.00

