



# MONTE CREEK

LIVING LAND SERIES

2021  
ROSÉ

## The Wine

We're constantly experimenting in our cellar and don't believe in being dogmatic in how things are 'supposed' to be done. For this reason, we found that also having Cabernet Franc in this year's Rosé made the wine a bit more serious and added a touch of finesse. The Marquette all comes from our Thompson Valley vineyards, where the cool nights help to lengthen the growing season of this early ripening variety. We fermented this batch a bit warmer to promote ester production (fruity aromas) and arrested the ferment when we felt the sugar/acid balance was spot on. Fermented and aged four months in a mix of stainless steel, oak, and sandstone.

## 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

13.5%

RS

3.8G/L

TA

7.7G/L

PH

3.06



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