



2021 — HANDS UP WHITE

The Wine

A blend of Frontenac Blanc, Riesling, Frontenac Gris and La Crescent that results in a wine that is greater than the sum of its parts. Each varietal was hand sorted and whole cluster pressed.

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.

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.
13.5%	10.2G/L	8.3G/L	3.43



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