



MONTE CREEK

ANCIENT WATER SERIES

2022
ROSÉ

The Wine

This wine is a Saignée-style rosé made primarily with Cabernet Franc (as well as 8% Marquette). 86% of the wine was fermented for seven months in a sandstone Jarre to preserve aromatics while exposing it to a small amount of oxygen, with the remaining 14% fermented in neutral oak.

The nose expresses notes of watermelons, strawberry and blood orange, which can also be found on the palate. A perfect wine for people who love a more full-bodied rosé!

The Vintage

The 2022 growing season was a slow burn. Even though bud break was on time in early May, the cool spring and early summer delayed development. The hot, dry summer finally picked up in July and, thankfully, continued into mid-October, giving us 1358 growing degree days (GDD). The slow start to the growing season meant acids remained high well into harvest. The grapes were monitored closely to determine the best pick dates to allow for the acids to drop before the sugars spiked.

ALC.	RS.	TA.	PH.
14.1%	6.7G/L	5.7G/L	3.34

