



# MONTE CREEK

LIVING LAND SERIES

2022

## CABERNET MERLOT

### The Wine

Merlot and Cabernet Franc presses were barreled individually for 8 months before blending, followed by 11 more months in barrels before bottling. Plums, blackberries, and dark fruit fill the nose, followed by chocolate and caramel oak notes with hints of smoke on the finish. A smooth feel and surprisingly subtle and polished tannins.

### 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.
14.1%	0.3G/L	6.3G/L	3.62



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