



MONTE CREEK

LIVING LAND SERIES

2022

FOCH

The Wine

Picked Sept 28 and Oct 5, fermentation started in stainless steel tanks (80% whole-cluster), then it was pressed using our basket press before being barreled down and allowed to age for 8 months. Now, this medium-bodied red gives black fruit, leather, and earth on the nose. Concentrated blackberry and cherry fill the palate before a finish of chocolate, leather, and earth.

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 a total of 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. Harvest at Monte Creek Winery officially started on September 6th and finished on October 22nd, only a day before the first hard frost. The team processed 290 tons of grapes with most of the red grapes going into our new gravity-fed cellar. With a vintage like that, expect 2022 whites to be well balanced and reds to be bright and structured.



ALC.

14%

RS.

0.3G/L

TA.

6.2G/L

PH.

4.02



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