

# MONTE CREEK

LIVING LAND SERIES

## 2022

# FRONTENAC GRIS

### The Wine

The mature Frontenac Gris vines grow on scuitto soil, deep galcio-lacustrine silty loam over volcanic bedrock in the Thompson Valley. The slightly north-facing plot gives good diurnal temperature ranges that produce exceptional acidity in this tropical wine. When you open this sweet treat, it's as if the tropics are sending their love. Enjoy the lively pineapple flavours enhanced by hints of honeysuckle and other sweet aromatics.

### 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. 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 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	RS	TA	PH
13.2%	11.2G/L	8.7G/L	3.61

