



# MONTE CREEK

LIVING LAND SERIES

2022

## LA CRESCENT

### The Wine

La Crescent is a rare grape, whose cold-hardiness is an asset in our slightly cooler Monte Creek estate vineyard. Berries are destemmed and then put into stainless steel. Fermentation began spontaneously after 2-3 days. After three weeks on skins, the wine was very lightly pressed at no more than 0.2 bar. Roughly half the skins were then placed into French oak barrels that had had the heads removed, the heads were reinserted, and the barrels were then topped with the freshly pressed wine. The wine rested until April before being removed from the skins again where it aged in stainless steel for another month before bottling.

### 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. 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% | 0.5G/L | 6.8G/L | 3.88 |



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