



# MONTE CREEK

LIVING LAND SERIES

2022

PINOT NOIR

## The Wine

Our Living Land Pinot Noir was picked from our three vineyards at Keremeos, Lion's Head, and Monte Creek and spent 10 months in French oak barriques (15% new). On the nose, red cherry and rose petal are balanced by forest floor and leaf litter aromas with a sweet vanilla undertone. Lots of finesse to the palate, with fine, rounded tannins and a lightly weighty mid-palate balanced by lively acidity. Best served lightly chilled (12-14 C).

## 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%	0.2G/L	6.7G/L	3.5



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