



# MONTE CREEK

LIVING LAND SERIES

2022

## PIQUETTE

### The Wine

"Piquette is an old technique employed by French farmhands who wanted an easygoing libation to enjoy after a long day working in the vineyards. The skins, stems and seeds leftover after pressing still have a bit of sugar in them, so we add back a small portion of juice, a splash of water and then ferment the whole mixture together. A refreshing spritz that drinks more like a cider than a wine, this red piquette goes down blackberry, dried cherry, and notes of baking spice and licorice.

### 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.

9.0%

RS.

7.5G/L

TA.

6.5G/L

PH.

4.23



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