



MONTE CREEK

LIVING LAND SERIES

2022
ROSÉ

The Wine

The Marquette all comes from our Thompson Valley vineyards, where the cool nights help to lengthen the growing season of this early ripening variety. These vines are grown on scuitto soil, deep galcio-lacustrine silty loam over volcanic bedrock. Fermentation and aging took place in stainless steel tanks to preserve aromatics and the bright pink colour produced from the teinturier grape. This wine expresses aromas of ripe strawberries and raspberries, with a hint of citrus. Off-dry with juicy acidity.

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

13.2%

RS

6.4G/L

TA

9.4G/L

PH

3.4



@MONTECREEKWINERY

WWW.MONTECREEKWINERY.COM