

MONTE CREEK

LIVING LAND SERIES

2022
SPARKLING

The Wine

Using the Charmat Method, this Sparkling is made from 100% estate-grown La Crescent grapes from Monte Creek's 'scuitto' soil, deep glaciolacustrine silty loam over volcanic bedrock. It expresses ripe tropical fruit aromas and flavours such as lemon, banana cream pie, and honeysuckle. A zippy acidity leads to an off-dry finish, perfect by itself or with small and light bites.

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.
11.7%	12.2G/L	10.8G/L	3.52



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