



MONTE CREEK

LIVING LAND SERIES

2022

SPARKLING ROSÉ

The Wine

No special occasion is required for this elegant, bubbly rosé. With aromas of strawberries, citrus and a hint of peach, it is crisp and worth celebrating in itself. Made from a blend of Marquette and Cabernet Franc, the fermentation was transferred to Charmat tanks when a small amount of sugar still remained. Grown on scuitto soil, deep galcio-lacustrine silty loam over volcanic bedrock.

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	RS	TA	PH
12.3%	14.8G/L	9.8G/L	3.56



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