

MONTE CREEK — RANCH —

2017

ROSÉ

THE FACTS

Alcohol	13.8%
Residual sugar	7.1 g/L
pH	3.56
Tartaric acid	8.5 g/L

NOTES FROM THE WINEMAKER

Wild fermented Rosé (AKA yeast from the grapes and floating around in the winery doing the dirty work)! Why would we do that, when Rosé is supposed to be dumbed down and quaffable? To add layers of texture and flavour. Quaffability undiminished. No dumbing allowed.

100% Marquette is used in our Rosé. This red wine grape with the French name is a new world creation that ripens early and is well suited to cooler climates.

THE VINTAGE

2017 was a pretty normal year until sometime in July, when the first of the wildfires broke out. Every year has its challenges, in 2017, it was the smoke. Our brave vineyard workers donned their particulate masks day in and day out and worked through the difficult conditions. Meanwhile, our vines were hard at work producing beautiful fruit under smoky skies. Yes, there is a risk that smoky flavours can find their way into the wine, but here at Monte Creek we took absolutely every effort to mitigate those effects. We pick in the early dawn to keep the fruit cold, hand sort absolutely every cluster of fruit, press lightly, and a myriad of other strategies. It's a ton of effort, but the results are wines that are fresh, flavourful, and exactly what you would expect from a quality British Columbia wine.



www.montecreekranchwinery.com

