

MONTE CREEK

— R A N C H —

2018

ROSÉ

THE FACTS

Alcohol	13.3%
Residual sugar	7.6 g/L
pH	3.44
TA	8.9 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.

Candied strawberry and watermelon notes catch you on the nose, followed by strawberry, watermelon and cranberry flavours on the crisp, dry palate. Enjoy with strawberry, feta and chicken salad, brunch or a hot summer day.

THE VINTAGE

The 2018 vintage was memorable for some wild weather. A blazing hot May got us off to a roaring start, but a wet August and September resulted in our coolest vintage at Monte Creek Ranch yet. The result was a lengthy growing season, as, in many cases, we had to let the fruit hang nearly a month longer than normal in order to optimize ripeness. Longer hang time created greater complexity, as the flavours and aromas had time to develop before the sugar got too high.

www.montecreekranchwinery.com



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