

MONTE CREEK — RANCH —

2015

RANCH HAND RED RESERVE

THE FACTS

Alcohol	14%
Residual sugar	2.6 g/L
pH	3.7
Tartaric acid	6.8 g/L

THE WINE

This red blend is composed of our best batches from the 2015 harvest. These premium wines were barrel aged for 16 months and exhibit aromas and flavours of cherry, dried herbs, baking spices and charred bacon. Eat this wine with roasted leg of lamb or venison, braised wild mushrooms, or Mexican cuisine with black mole. Enjoy now through 2020.

THE HARVEST

An early budbreak, followed by one of the hottest years in BC history, led to the earliest recorded grape harvest. We began picking some of our grapes in August, a full month ahead of schedule. 2015 was all about trying to slow things down. Luckily, our cool South Thompson nights helped us to retain plenty of acidity and freshness in our white wines. Meanwhile, the intense heat created some of the most concentrated and deeply coloured red wines we have ever produced.



www.montecreekranchwinery.com

