

# MONTE CREEK — RANCH —

2016

## FOCH

### THE FACTS

Alcohol	13.5%
Residual sugar	0.9 g/L
pH	3.87
Tartaric acid	6.5 g/L

### THE WINE

Our Kamloops climate is taming what can often be a foxy beast - and we don't mean the 1970s definition of foxy. With our Foch you will notice aromas of raspberry, chocolate, toast, and forest floor, with medium body, a round mid palate, and soft, velvet tannin. Ten percent Cabernet Sauvignon brings structure to the wine, while an additional five percent Merlot adds fruit and plushness to the mid palate. Enjoy with gastro-pub treats like seared pork and gourmet burgers.

### THE HARVEST

The 2016 vintage started with our earliest budbreak yet, with most varieties budding out in early April. A warm spring had us thinking that we would begin harvesting as early as the beginning of August, but a rainy June and July brought things closer to normal (if there is such a thing). Harvest still began two weeks early, on August 22nd, but was a long and extended one as we didn't finish bringing in our last fruit until October 28th.

Milder temperatures during the heat of summer allowed us to have more gradual ripening than in 2015. This allowed the grapes to accumulate intense flavour without sugars skyrocketing. Our own vineyards suffered from poor weather during flowering, which resulted in a reduced crop. Our loss is your gain, as less crop usually means more concentration. The result is flavour packed wines that show elegance and moderate alcohol.

[www.montecreekranchwinery.com](http://www.montecreekranchwinery.com)

