

MONTE CREEK

— R A N C H —

2016

CHARDONNAY RESERVE

THE FACTS

Alcohol	13.6 %
Residual sugar	Dry
pH	3.46
Tartaric acid	6.8 g/L

THE WINE

This classic of the white wine world won't disappoint. Our 2016 Chardonnay Reserve was fermented in oak from the Jupilles forest in France. It has a unique blend of texture and complexity. White flower and passion fruit aromas draw you in. Peach and caramel reach you on the palate. Medium body, bright acidity and rich texture give this wine a splendid mouthfeel.

THE VINTAGE

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

