

MONTE CREEK — RANCH —

2017

HANDS UP WHITE

THE FACTS

Alcohol	12.6%
Residual sugar	12.8 g/L
pH	3.42
TA	9.8 g/L

NOTES FROM THE WINEMAKER

Very aromatic with notes of Anjou pear, fresh cut pineapple, jasmine, and lemon custard. Impeccably balanced, with a surprisingly creamy texture and weight to the mid palate, followed by citrusy acid that helps the wine to finish dry, but with gobs of tropical fruit. Sure, to get your locomotive going! Enjoy with anything that comes in a picnic basket.

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

