

MONTE CREEK

— RANCH —

2017

SPARKLING

THE FACTS

Alcohol	12.9 %
Residual sugar	24 g/L
pH	3.10
Tartaric acid	11.2 g/L

NOTES FROM THE WINEMAKER

Different grape varieties tend to ripen at different times. In fact, because of the broad range of varieties at Monte Creek Ranch, our harvest tends to extend all the way from the beginning of September until the beginning of November in some years. Occasionally, you get a year where varieties ripen at the same time. If those grapes are all destined for the same wine (yes, grapes have destiny), you can experiment with what we call a “field blend”. The grapes are fermented together, rather than as separate batches, resulting in a totally different wine compared to what might have been had they been blended later on. Do we know what we’ll get from our field blends? The short answer is hell no, but experimentation is a huge part of what makes Monte Creek Ranch who we are. The results, such as with this bubble, are usually interesting and delicious.

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

