

# MONTE CREEK

— R A N C H —

2016

## PINOT NOIR RESERVE

### THE FACTS

Alcohol	13.7 %
Residual sugar	Dry
pH	3.87
Tartaric acid	5.1 g/L

### THE WINE

The vision for this Pinot Noir was to nurture a true British Columbian representation of this elegant grape. We used French oak barrels to age this beauty to create a distinctive wine. Sweet floral notes greet you as you open the bottle and take your first inhale. Its medium body and smooth tannins give way to bright acidity and flavours of baked blueberries, strawberry preserves, cola, and toasted walnuts. The silky presence in the palate allows this wine to drink well now. The structured tannin promises graceful aging through 2028 and beyond. Enjoy with salmon, mushroom dishes, roast duck breast or pink peppercorn steak.

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

