

MONTE CREEK — RANCH —

2018

FRONTENAC GRIS

The Facts

Alcohol	13.7%
Residual sugar	15.8 g/L
pH	3.63
Tartaric acid	9.1 g/L

THE WINE

Designed to survive cold winters and thrive in hot summer temperatures, our Frontenac Gris vines fell in love with the Kamloops heat.

With this off-dry wine, you'll notice pleasant notes of banana and pineapple, as well as hints of lime zest and grapefruit on both the nose and the palate. Enjoy this fresh sipper with exotically spiced cuisine like Indian or Moroccan.

VINTAGE SUMMARY

The 2018 vintage was memorable for some wild weather. A blazing hot May got us off to a roaring start, but a wet August and September resulted in our coolest vintage at Monte Creek Ranch yet. The result was a lengthy growing season, as, in many cases, we had to let the fruit hang nearly a month longer than normal in order to optimize ripeness. Longer hang time created greater complexity, as the flavours and aromas had time to develop before the sugar got too high.



www.montecreekranchwinery.com

