

MONTE CREEK

— R A N C H —

2018

SPARKLING ROSÉ RESERVE

THE FACTS

Alcohol	11.4%
Residual sugar	20.5 g/L
pH	3.2
Titrateable Acidity	11 g/L

THE WINE

Pronounced red berry fruit – strawberry and red currant accented by strawberry leaf, strawberry jam and a hint of spice. Ripe strawberry – fruit, juice, jam and leaf comes through clearly on the palate alongside citrus and spice notes. Refreshing exuberant bubbles and juicy acidity keep the wine in balance.

Perfect alongside a salad with strawberry and goat cheese. Also a great foil to quiche and other hard-to-pair brunch dishes with both sweet and savoury components.

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

