

SPARKLING WHITE BRUTE 2016

TASTING NOTES

Prepare for this Brute to pack a fruity fizzy punch! Pale lemon bubbles in the glass with sweet scents of yellow apples, orchard peaches, and lively passionfruit. Your palate will revel in summer sipper delights of lime zest, sweet nectarines, and luscious cantaloupe. This new Monster is certainly not shy and will be the centre of attention at patio parties, wine-paired dinners, and beach-side rendezvous. Party on Brute!

Winery Price \$19.90 +857235

HARVEST NOTES

2016 was a test of patience and persistence in our vineyards, but we embraced the struggle and are proud of the results. Spring arrived very early and warm, with bud break four weeks ahead of normal, putting our vineyard crew into high gear with great anticipation for the growing season ahead. A late April snowstorm in South Osoyoos took the thriving vines by surprise, destroying a tiny fraction of our petit verdot vineyards. The summer that followed turned out to be wetter and cooler than expected, which slowed fruit development and forced increased vineyard management and around the clock weather monitoring. Luckily, our saving grace came with the long, warm fall season that saw a gradual cool down in temperature week after week, thus giving the grapes extra time to achieve full ripeness and flavour characteristics. This extra time gave our production team a chance to plan for the biggest harvest from our vineyards yet! The slow cooling process throughout fall allowed the vines time to enter a gradual dormancy, turn woody and store their reserves for hibernation so they can thrive again come spring 2017. Overall, the 2016 growing season was long, weathered and embraced by the team. We are grateful for the persistence and patience of the vineyard crew and Mother Nature, which resulted in yet another fantastic vintage.

WINEMAKING NOTES

The grapes were harvested at 21.4°Bx. The Viognier, Roussane, and Marsanne grapes were gently pressed and then cold settled & fermented at 16°C to preserve the bold fruit flavours. 8 g/l of residual sugar and champagne levels of carbonation adds both richness & excitement to the finished wine.

CELLARING NOTES

This Monster is ready to be set free upon release. Drink now.

46% Viognier, 22% Roussane, 10% Marsanne

Alcohol Level: 12.5%

Levels: pH 3.5 TA 6.35 g/l

Sugar: 8 g/l

Harvest date: October 6th - 19th, 2016

MONSTER VINEYARDS 1010 Tupper Ave, Penticton, BC V2A 8S5
P 250 . 493 9463 F 250 . 493 9439 E wine@monstervineyards.com

MONSTERVINEYARDS.COM

