SPARKLING WHITE
BRUTE
2020

TASTING NOTES

Ready for a party on your palate? The Brute bursts forward with aromas of pineapple and zesty lemons. Your new summer patio companion boasts flavours of nectarines, pear, and mandarin oranges. This snappy sipper refreshes and has you reaching for more bubbles!

Winery Price $24.90   +30151

HARVEST NOTES

2020 began with a rapid winter cold snap that saw temperatures drop from 3 °C to -18 °C in a matter of 8 hours. Cross sections of the dormant buds confirmed no vine damage. Full vineyard budbreak in Osoyoos happened April 15, Skaha Bench on April 20, and Penticton April 29 – a little later than average. Early June was cool and wet in the Okanagan Valley. The weather started improving June 18th with the real Okanagan heat arriving the second week of July and staying until mid-September. Autumn was beautiful with temperatures between 20-25 °C through to early October. A surprise snowfall late October saw 8 cm of snow fall and the race was on to get the grapes into the winery. 2020 provided its challenges but with the summer heat and extended autumn it was another great vintage in the Okanagan Valley.

WINEMAKING NOTES

The Muscat, Viognier , Chardonnay, Semillon and Pinot Gris were all handled separately. Each Varietal was gently pressed, cold settled & fermented at 16º C to preserve the bold fruit flavours. 4 g/l of residual sugar and Crémant levels of carbonation adds both a richness and excitement to the finished wine.

CELLARING NOTES

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

35% Muscat, 27% Viognier, 16% Chardonnay, 12% Semillon, 10% Pinot Gris
Alcohol Level: 13%
Levels: pH 3.47   TA 5.9 g/l
Sugar: 4.0 g/l
Harvest date: October 7 - November 7, 2020

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

MONSTERVINEYARDS.COM