

WHITE KNUCKLE 2020

TASTING NOTES

Bright yellow in colour with aromas of ripe apple and stone fruits. On the palate, nectarines and citrus arrive first with a soft presence of orange zest on the finish. Bright acidity and lush fruit flavours make the White Knuckle the perfect match for light seafood dishes and summer salads. Hold on tight!!

Winery Price \$19.91 +781641

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 White Knuckle blend is made up of a combination of six varietals: Muscat, Viognier, Chardonnay, Semillon, Pinot Gris, Sauvignon Blanc. Each varietal was fermented separately. After de-stemming, the berries were crushed and gently pressed. The juice was cold settled and the fermentation was kept below 16°C. The finished wines were blended to taste by the winemaking team.

CELLARING NOTES

This wine is ready to drink now.

**35% Muscat, 26% Viognier, 15% Chardonnay
11% Semillon, 8% Pinot Gris, 5% Sauvignon Blanc**
Alcohol Level: 13.2%
Levels: pH 3.56 TA 5.6 g/l
Sugar: 1.1 g/l
Harvest date: October 6 - October 17, 2020

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