

WHITE KNUCKLE 2019

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 \$19.90 +781641



HARVEST NOTES

The 2019 winter brought extremes: warm 12° January days to lows of - 22° and lots of snow in February. Bud burst was two weeks later than average due to the long winter. The beginning of Okanagan spring was one of the driest on record. By the end of June, the valley saw a cooling trend that lasted through most of July. At the end of July, the real Okanagan summer started with hot sunny days and little precipitation. September was wetter than usual. October was dry with 15° days and 2 to 6° nights. The weather was perfect to hang the fruit until the end of October, with all the remaining vineyards achieving the right amount of flavour, sugar, and acid. No Floods. No Smoke. Overall, it was a low tonnage year with excellent ripe fruit across all varieties in our vineyards.

WINEMAKING NOTES

The White Knuckle blend is made up of a combination of five varieties: Pinot Gris, Muscat, Viognier, Chardonnay & Verdejo. 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 Monster blend is ready to be set free upon release. Drink Now.

**43% Pinot Gris, 28% Muscat, 13% Viognier,
13% Chardonnay, 3% Verdejo**

Alcohol Level: 12.8%

Levels: pH 3.4 TA 5.7 g/l

Sugar: 3.7 g/l

Harvest date: Sep 20th - Oct 15th, 2019

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