



Chardonnay

Vintage: 2014

Price: \$24.95 (BC)

Availability: Winery, Bench Club, Select Restaurants,
Select Retail Stores

CSPC: 467258

UPC: 626037001096

Harvest Report: An optimal growing season in 2014 — with a warmer-than-average summer that lasted well into autumn — produced ripe, rich grapes that could be picked early. Mild stress, applied to the vines through controlled drip irrigation and careful canopy management, along with strategic crop reduction, helped achieve a full flavour profile, acid balance and freshness before this estate fruit was harvested by hand in the fall.

Winemaking: This is the third vintage of Hester Creek's oak-aged Chardonnay, and with only 550 cases in production, it's possible to give it special attention. Hand-harvesting and gentle pneumatic pressing of the 100% estate-grown fruit was followed by fermentation on specially selected yeasts and then full malolactic fermentation. Selected small lots were then placed sur lie in 75% French and 25% American oak before bottling.

Tasting Notes: Lifted aromas of honeycomb, light toast and flinty minerality are followed by a velvety palate with a light hint of fresh lemon zest. This elegant white wine is a perfect match for smoked tomato bisque, smoked fish or seared scallops. Extra nice with a fresh-made mussel and corn chowder.

Winemaker Specs:

Harvest Date: Mid-October 2014

Bottling Date: June 2015

Blend: Chardonnay

Production: 550 cases

Ageability: enjoy it now or
age for 2-5 years

Alc. 13.9%

RS g/L < 5.0

pH 3.76 TA g/L 6.0

Alc.: alcohol | RS: residual sugar | TA: total acidity

Hester Creek Estate Winery has its roots deep in B.C., with vines first planted in the alluvial soil of the Golden Mile Bench in 1968. Today, our estate vineyard produces wines that are a lively, intensely flavoured expression of this place we call home.

Learn more at HesterCreek.com.

