



Syrah Viognier

Vintage: 2014

Price: \$26.95 (BC)

Availability: Winery, Bench Club

CSPC: 504399

UPC: 626990222064

Harvest Report: Overall, 2014 was an excellent vintage. The persistent warmer-than-average temperatures early in the growing season were followed by cooler conditions leading up to harvest, ideal for both the Syrah and Viognier varieties. Warm daytime temperatures in September combined with cool nights resulted in excellent flavour development, complexity, and full tannin profiles.

Winemaking: The 2014 Syrah Viognier is composed predominantly of Syrah with the addition of a small percentage of Viognier to help stabilize the deep red hues and enhance the floral aromatics. After harvesting, both varieties are co-fermented on the skins for 15 days before gentle pressing. The blend is allowed to age in 60% American and 40% French oak in the cellar for an additional 15 months.

Tasting Notes: Aromas of delicate white pepper, vanilla, strawberry, violets and light toast highlight the nose. The palate delights with notes of sweet caramel, coffee, tobacco and dark cherry with a balanced acidity. Pair this elegant wine with leaner game meats such as rack of lamb, venison or bison. It would be well complimented in a dish with earthy mushrooms, as well as a wide variety of medium to full bodied cheeses.

Winemaker Specs:

Harvest Date: Late October 2014

Bottling Date: March 2016

Blend: Syrah, Viognier

Production: 500 cases

Aging: up to 15 months

Ageability: 2 to 5 years

Alc. 14.1% RS g/L < 5.0

pH 3.81 TA g/L 6.2

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.

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