



Chardonnay

Vintage: 2015

Price: \$24.95 (BC)

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

CSPC: 467258

UPC: 626037001096

Harvest Report: Temperatures during the 2015 growing season continued to set unprecedented records, allowing for our rich, luscious Chardonnay grapes to be harvested early. Processes such as controlled drip irrigation and careful canopy management apply mild stress to the vines, which helps to achieve perfect acid balance and a full flavour profile.

Winemaking: Our 100% estate-grown Chardonnay is a true expression of the Golden Mile Bench terroir. With a small lot production of 450 cases, this wine received an overnight cold soak in an effort to fully express the fruit's aromas and flavors. This special offering was gently racked and oak fermented sur lie in 75% French and 25% American oak. Full malolactic fermentation and lees stirring bring subtle nuances to this wine.

Tasting Notes: Our elegant Chardonnay offers the supple scent of lemon cream, almond, Melba toast, and butter, with a soft, creamy entry. Slight flint and toasty oak as well as fresh lemon citrus encompass the palate, with nicely integrated oak and a clean, lengthy, complex finish. Enjoy this plump white with seafood linguini, or fall squash soups; an absolutely decadent pairing with fresh crab or lobster.

Winemaker Specs:

Harvest Date: Early October 2015

Bottling Date: November 2016

Blend: Chardonnay

Production: 450 cases

Aging: 16 months

Oak: 75% French, 25% American

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.

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