



Late Harvest Pinot Blanc

Vintage: 2015

Price: \$18.95 (BC)

Availability: Winery, Bench Club, online, Private Liquor Stores, Restaurants, BCLDB, VQA stores

CSPC: 438622

UPC: 626990050032

Harvest Report: While the start of our growing season was one of the warmest on record, the grapes on our oldest Pinot Blanc vines were allowed to hang well into late Fall. Cycling through a few freeze-thaw cycles allowed for the grapes to develop a more tropical fruit profile, with rich, concentrated flavours.

Winemaking: This exceptional late harvest wine is grown entirely on the Golden Mile Bench. The late harvested Pinot Blanc gets special treatment in the winery: grapes are full-berry and whole-cluster pressed, producing a rich juice, or nectar. A long, slow fermentation with carefully chosen yeasts promotes the retention of fruit characteristics and cultivates complexity.

Tasting Notes: Indulge in the juicy peach and pear tones of this luscious after-dinner sipper, which is balanced by fresh lemon zest and lively acidity. The soft honey finish makes it a perfect pairing for stone-fruit desserts like baked pears with a caramel sauce, or a peach pie or crumble. It's also a delicious match for medium to full-bodied cheeses.

Winemaker Specs:

Harvest Date: November 30th 2015

Production: 500 cases

Bottling Date: April 2016

Ageability: 1 to 3 years

Brix at harvest: 28.5

Alc. 11.9%

Blend: Pinot Blanc

RS g/L < 76

pH 3.5 TA g/L 7.2

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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