



Pinot Blanc

Vintage: 2015

Price: \$17.95 (BC)

Availability: Winery, online, Bench Club, VQA stores, private liquor stores, restaurants, BCLDB

CSPC: 467316

UPC: 626990057550

Harvest Report: An early start to the 2015 growing season and the warmest temperatures on record were followed by cooler nights and a long, dry fall: perfect for growing Pinot Blanc with well-developed flavours, crisp acidity and a backbone of minerality. Grown on well-drained alluvial soils, these vines are managed with controlled drip irrigation and precision viticulture, resulting in vibrant and beautifully balanced fruit.

Winemaking: Our experience with this varietal shows in the glass. We keep it simple in the winery, with a light pneumatic pressing and long cool fermentation that allow the wine to retain balanced acidity and fresh crispness.

Tasting Notes: Aromas of ripe peach, creamy sweet corn, melon and a kiss of citrus are followed by a luscious palate of stone fruits and apple. A heady minerality and bright acidity make this wine perfect for pairing with food. Try it with fresh summer salads tossed in orchard-fruit dressings and soft goat cheese, or line it up with your favourite B.C. fish, like grilled salmon or steelhead with a fresh fruit chutney.

Winemaker Specs:

Harvest Date: Late September 2015

Production: 4500 cases

Bottling Date: January 2016

Aging: enjoy it now

Blend: Pinot Blanc

Alc. 13.8

RS g/L <5.0

pH 3.76 TA g/L 6.4

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.

True Wine Experience
HESTER CREEK

