



Syrah Viognier

Vintage: 2015

Price: \$26.95 (BC)

Availability: Winery, Bench Club

CSPC: 504399

UPC: 626990222064

Harvest Report: The 2015 growing season was one of the warmest on record, with harvest commencing approximately 2-3 weeks ahead of schedule. The record-breaking high temperatures slowed down in the Fall, allowing the acidity and multitude of robust flavours to come to fruition. Viticulturalists used targeted leaf removal, shoot positioning, and drip irrigation to supplement the development of the vines.

Winemaking: The 2015 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 varietals 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: This earthy vintage of Syrah Viognier has lifted aromas of violet, toast and dried salami initially leading to a soft bright fruit palate. It is round and full through the mid palate with black pepper and distinct mineral notes. Dark cherry and a lengthy finish highlight this offering. Pair with roasts, braised stews and medium to full cheeses.

Winemaker Specs:

Harvest Date: Early October 2015

Aging: 15 months

Bottling Date: May 2017

Ageability: 2 to 5 years

Blend: Syrah, Viognier

Alc. 14.4% RS g/L < 2.0

Production: 1111 cases

pH 3.8 TA g/L 6.3

Oak: 40% French, 60% American

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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