



# Pinot Blanc

Vintage: 2016

Price: \$17.95 (BC)

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

CSPC: 467316

UPC: 626990057550

**Harvest Report:** The 2015/16 winter was relatively mild with no extended periods of major freezing, resulting in uniform bud break. Spring was one of the driest on record; in fact, Growing Degree Days (GDDs) were the highest ever recorded in May. These warm, dry conditions resulted in bud break being two weeks earlier than anticipated. The warm temperatures continued through June, suggesting that harvest could commence as much as a month earlier than normal. However, temperatures changed in July; it was, in fact, the fourth coldest July on record. This cooling July trend, combined with some unseasonal rain, slowed down the ripening process resulting in beautifully complex flavours. Cool fall nights ensured great acid structure, making the 2016 vintage outstanding for both whites and reds. Harvest commenced in early September, much earlier than normal.

**Winemaking:** Our Pinot Blanc vines, sourced exclusively from our estate, are hand-picked, destemmed, and gently pressed. It is then fermented with specially selected yeast strains and allowed to ferment slowly in our temperature controlled cellar.

**Tasting Notes:** Fresh peach and nectarine aromas leap from the glass, accompanied by crisp green apple and a light note of honeysuckle. The palate is soft and will fill your mouth with peaches and cream and bright acidity. Pair this graceful white with British Columbia salmon or steelhead.

#### Winemaker Specs:

Harvest Date: September 2016

Ageability: enjoy now

Bottling Date: January 2016

Alc. 13.2%

Blend: Pinot Blanc

RS g/L <5.0

Production: 3300 cases

pH 3.48 TA g/L 6.15

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](http://HesterCreek.com).

TRUE WINE EXPERIENCE  
**HESTER CREEK**

