



Our roots run deep with half century old vines, rooted in the Golden Mile Bench's exceptional terroir. Blending sustainable vineyard practices and innovative winemaking, we craft wines of distinction that are an intensely flavoured expression of our historic vineyard.

Character White

Vintage: 2017 Price: \$17.95 (BC)

CSPC: 158147 UPC: 626990112211

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

HARVEST REPORT:

The 2017 growing season was one of marked contrasts, overall however it was an outstanding year. The season commenced with above normal precipitation, resulting in rapid, early vine growth, necessitating increased grapevine canopy management. The wet spring was followed by a classic Okanagan summer of hot, dry weather. This provided ideal growing conditions for berry development and ensured the grapes reached full phenolic ripeness. Growing Degree Days continued their above average trend totaling 1422 (GDDs), well above the average of 1054 for the Oliver area. Harvest commenced in late September for our whites. All grapes were harvested by hand with gentle care in the processing, ensuring fruit integrity.

WINEMAKING:

Sourced exclusively from our estate vineyard, these hand-harvested grapes were gently pressed, followed by a cool ferment over 14 days in stainless steel to best preserve the distinctive fruitiness and aromatics. The two varietals were blended early to showcase the vibrant stone fruit flavours and minerality for which the Golden Mile Bench is renowned.

TASTING NOTES:

Our succulent white blend has lifted aromas of white peach, apricot and rose petal. A juicy palate follows of orchard stone fruit, apple and hint of minerality, with a pleasingly crisp, mouthwatering finish. Just a kiss of sweetness makes this a delightful wine for pairing with friends, a sunny patio and some light tapas.

WINEMAKER SPECS:

Harvest Date: October 22 & 25, 2017

Bottling Date: February 2018

Blend: Pinot Gris, Gewürztraminer

Production: 3000 cases

Ageability: enjoy now

Alc: 13.2%

RS: g/L < 9

pH: 3.48 TA: 6.15

Alc: alcohol | RS: residual sugar | TA: total acidity

HESTER CREEK



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