



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.

Pinot Gris

Vintage: 2017 Price: \$18.95 (BC)
CSPC: 560037 UPC: 626037002017

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

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 which necessitated increased grapevine canopy management in late spring. The wet spring was followed by a classic Okanagan summer of hot, dry weather. This provided ideal growing conditions for superior vine growth and berry development and ensured the grapes reached full phenolic ripeness.

WINEMAKING:

This vintage saw decreased fruit set, which allowed this Pinot Gris from local south Okanagan vineyards to show its real potential. The wine was fermented slowly in stainless steel to dry, aged briefly on the lees, and bottled early in the season.

TASTING NOTES:

This unoaked Pinot Gris has enticing aromas of fresh Okanagan pears and melon with a zest of flinty limestone. An appetizing palate follows, of sun-ripened pear and apricots with a crisp, steely, minerality. Pair with fresh seafood such as grilled prawns or fresh shucked oysters.

WINEMAKER SPECS:

Harvest Date: early October, 2017
Bottling Date: January 15, 2018
Blend: Pinot Gris
Production: 6000 cases

Ageability: Enjoy now
Alc: 13.2%
RS: g/l <3.3
pH: 3.58 TA: 6.15

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

HESTER CREEK



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