



## Late Harvest Pinot Blanc

**Vintage:** 2018   **Price:** \$16.99 (BC+tax)   **CSPC:** 438622   **UPC:** 626990050032

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

### HARVEST REPORT:

The 2018 growing season was one of the most tumultuous in the last 20 years, with Growing Degree Days (GDD) totaling 1575, essentially at the 10 year average, however the year was anything but average. The season started slowly with cool spring temperatures delaying our typical budbreak. This was followed by rapid, record setting heat in late April and May with growth going into overdrive and thus flowering occurring earlier than usual. Dry conditions during flowering brought an excellent fruit set with heavy, though well-balanced, bunch development. The early summer months were quite typical for the Okanagan – warm and dry. However, a cool, early fall slowed ripening down. The cooler than normal autumn temperatures allowed grape maturity to finish with elegant acidity, great complexity and fantastic flavour development. With conditions varying considerably throughout the year, viticulturalists needed to adapt management practices quickly, to ensure 2018 would be an exceptional year.

### WINEMAKING:

Crafted with fruit from our historic estate, the Block 4 old vines Pinot Blanc were planted in 1968 and show great fruit intensity. The grapes were handpicked, sorted and whole cluster pressed with the resulting juice settled in stainless steel. Following settling, the wine underwent a 25 day ferment. It was then chilled and fermentation stopped in an effort to keep the alcohol level lower, retaining the wine's natural sweetness and bright acidity. The wine saw 6 months in stainless steel to beautifully reflect the fresh Golden Mile fruit.

### TASTING NOTES:

Made with grapes from the original planting on our historic estate, this vintage expresses fragrant aromas of juicy orchard stone fruits, peaches, nectarines, and apricots. A velvety palate follows of wildflower honey and Okanagan orchard fruits. Sweet yet, pleasingly tart with nicely balanced acidity and a lingering finish. This voluptuous wine is lovely with honey poached peaches and a blue cheese crumble with caramelized walnuts.

*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.*

### WINEMAKER SPECS:

**Harvest Date:** November 30, 2018  
**Bottling Date:** May 13, 2019  
**Blend:** 100% Pinot Blanc  
**Aging:** 6 months in stainless  
**Production:** 703 cases

**Ageability:** enjoy now or up to 5 years  
**Alc:** 11.2%   **RS:** 72 g/L  
**pH:** 3.6   **TA:** 8.3 g/L  
**Brix at harvest:** 26.8 average  
**Vegan:** yes

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

**HESTER CREEK**



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