



Pinot Gris Viognier

Vintage: 2019 CSPC: 17365 UPC: 626990222101

Availability: Unique to select Save-On-Foods (BC)

HARVEST REPORT:

The 2019 grape growing season in the Oliver and Osoyoos region was one of remarkable variability, with fluctuating conditions in the winter and fall, but seeing a beautifully balanced summer. Overall Growing Degree Days (GDD) were 1598, above the 20 year average of 1474. Seasonally average temperatures with few heat spikes in the summer resulted in an even growing season overall leading to a great start for harvest. The temperatures in September were somewhat warmer than usual, however we experienced more precipitation than normal. Our picking started September 3 with the last of our table white wine grapes finished on October 2. Our Merlot harvest was completed shortly thereafter, with the last of our reds picked November 4. A severe widespread frost event throughout the entire Okanagan Valley occurred the night of October 9th. Despite this early cold snap, our remaining grapes on the vine were fortunately at the right maturity levels, with desired ripeness achieved. Crop levels were only slightly below normal and as a whole, the 2019 wines are showing outstanding aromatics and flavours, with bright natural acidity, and good colours and structure. We expect our wines from the 2019 vintage to really shine.

WINEMAKING:

Our unique white blend of Pinot Gris and Viognier is crafted with fruit from select south Okanagan growers. The Pinot Gris grapes for this vintage are from our Vineyard Manager Iqbal Gill's Fairview vineyard and our Road 7 vineyard here in Oliver.

The Viognier grapes are primarily from our long time growers Star Vineyard located in sunny, Osoyoos and Stone's Throw Vineyard on lower Black Sage. The Viognier and Pinot Gris tanks were fermented separately in stainless steel. They underwent a long, cold ferment on average 15 days between all the lots to best preserve the delicate aromatics and flavours. Following fermentation the lots were cross-blended and aged an additional two months in tank. Fresh, elegant, and a delightful showcase of these popular varietals.

WINEMAKER SPECS:

Harvest Date: September 24, 2019

Bottling Date: January 2020

Blend: 71% Pinot Gris & 29% Viognier

Production: 2400 cases

Vegan: Yes

TASTING NOTES:

An enticing blend of Pinot Gris and Viognier, suggesting summertime echoes of key lime, pineapple, and lychee nut. The lush and refreshing palate is bursting with zesty citrus flavours balanced by wildflower honey. Unoaked and incredibly satiating, enjoy with friends, sunshine and light appetizers.

Ageability: Enjoy now or up to 2 years

Alcohol: 13.4% **RS:** 8.6 g/l

pH: 3.27 **TA:** 6.15 g/l

Brix at harvest: 23 average

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

HESTER CREEK



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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.