



Character White

Vintage: 2019 Price: \$15.99 (BC+tax)

CSPC: 158147

UPC: 626990112211

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

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:

A fragrant blend of Pinot Gris and Gewürztraminer, the fruit was hand harvested from our estate vineyards and Sage Hill vineyard, south of Oliver. The grapes were destemmed and left uncrushed with a gentle whole berry pressing, resulting in a clean fermentation of the juice with little solids. The lots were then cold settled to naturally remove as much sediment as possible, racked, and select yeasts added for fermentation. The two varieties were then carefully blended over a period of 5 months for a wonderfully vibrant and aromatic wine.

TASTING NOTES:

Made with local Oliver fruit, this noble white blend shows distinct aromas of Granny Smith apple, lychee, and ripe peach, along with hints of clover and wet stone. The palate is crisp and bright with apricot and luscious pear notes, with a nice framework of underlying acidity. Unoaked and refreshing, pair this popular white wine with fresh Atlantic mussels in a basil white wine broth.

WINEMAKER SPECS:

Harvest Date: September 2019

Bottling Date: February 2020

Blend: 53% Pinot Gris, 47% Gewürztraminer

Vegan: Yes

Ageability: enjoy now or cellar up to 2 years

Alc: 13.2% **RS:** 9 g/l

pH: 3.35 **TA:** 6.3 g/l

Brix at harvest: 23 average

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.

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

HESTER CREEK



Hester Creek Estate Winery · 877 Road 8, Oliver, British Columbia
1.866.498.4435 · info@hestercreek.com · www.hestercreek.com