



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 Blanc

Vintage: 2019 Price: \$15.99 (BC+tax) CSPC: 467316

UPC: 626037001126

Availability: Winery, online, Bench Club, grocery stores, 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:

Our estate Pinot Blanc is sourced primarily from Block 4 of our Golden Mile Bench Vineyard. The Old Vines Block 4 is from the original historic planting in 1968. Some additional fruit is from Block 9 of our estate, planted in 1997/98 using Alsace Clone 54. The lots were picked separately by hand, destemmed and pressed. The two blocks were then cold settled, raked and inoculated with select yeast strains prior to undergoing a long cool ferment for 25 days. Following fermentation, the lots were blended and aged for 5 months in stainless steel. Unoaked with an enticing streak of juicy freshness, the wine is a beautiful representation of the Golden Mile Bench.

WINEMAKER SPECS:

Harvest Date: September 26-28, 2019

Bottling Date: February 20, 2020

Blend: Pinot Blanc

Production: 3500 cases

Vegan: Yes

TASTING NOTES:

An elegant, dry white with verve, that carries aromas of Okanagan orchard fruit, peach, nectarine and dried apricot framed with a light touch of sagebrush. The palate opens with mouth-filling peach, and light honey, leading to a fresh minerality. Pair with BBQ bone in pork chops and orchard fruit chutney.

Ageability: enjoy now

Alc: 13.2% **RS:** 3.2 g/l

pH: 3.28 **TA:** 7.35 g/l

Brix at harvest: 22.8 average

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