



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.

Old Vines Trebbiano Block 16

Vintage: 2019 Price: \$20.99 (BC+tax) CSPC: 54031 UPC: 626990125341

Availability: Winery, online, select restaurants and fine wine shops.

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:

Rare and exceptional, our Trebbiano is sourced from old vines on our estate imported directly from Italy in 1968. The fruit was handpicked at the end of September, then destemmed and left whole for gentle pressing. The resulting vibrant, clean juice was cool fermented for 21 days in stainless steel, then racked to retain the bright fruit flavours. The wine was aged in tank for a further 3 months prior to bottling. Uniquely Okanagan, this nicely ripened, yet zesty Trebbiano, is full of character, and a beautiful representation of Golden Mile Bench terroir.

TASTING NOTES:

Bellissima! This striking example of Trebbiano presents a tropical bouquet of sweet pineapple and zesty citrus with a streak of stony minerality. A revitalizing palate follows, full of lip smacking acidity, with crisp apple, grapefruit, and dried apricot flavours. Unoaked and phenomenally versatile, enjoy with close friends and great food. Pairs particularly well with rich shellfish dishes such as cioppino or shrimp scampi.

WINEMAKER SPECS:

Harvest Date: September 29, 2019

Bottling Date: January 2020

Blend: 100% Trebbiano

Production: 2055 cases

Vegan: Yes

Ageability: enjoy now or up to 3 years

Alc: 13.5% **RS:** 9.5 g/l

pH: 3.13 **TA:** 6.75 g/l

Brix at harvest: 21.8 average

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

HESTER CREEK



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