



## Syrah Viognier

Vintage: 2018 Price: \$29.99 (BC+tax) CSPC: 504399 UPC: 626990222064

Availability: Winery, online, Bench Club

### 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:

This vintage was made with hand-picked fruit primarily from our Golden Mile Bench estate and a longtime grower on the Black Sage Bench, the Eagles Nest Vineyard. The Syrah was co-fermented with 17% Viognier, to bring a fresh, aromatic nose to the velvety blend. The fruit was destemmed, not crushed and cold soaked overnight, and then a gentle extraction was achieved in our Italian Ganimede fermenters. Following fermentation, the wine was aged predominately in American barrels, which contributes pleasing smoky, bacon and vanilla characteristics.

### TASTING NOTES:

A northern Rhone inspired classic, this pretty match of Syrah and Viognier has earthy, spicy, and peppery notes meeting floral richness. This vintage shows aromas of blueberry, violet, anise, and white pepper. A velvety palate follows of smoked meat, black cherry, caramel, and a dusting of cocoa. Incredibly versatile and food friendly, try pairing with slow braised lamb shoulder or enjoy by the fire with good friends.

*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:** October 21, 2018

**Bottling Date:** June, 2020

**Blend:** 83% Syrah, 17% Viognier

**Aging:** 14 months

**Oak:** 60% American, 40% French

**Ageability:** 5-7 years

**Alc:** 13.9%      **RS:** <5 g/L

**pH:** 3.8          **TA:** 5.95 g/L

**Vegan:** yes

**Brix at harvest:** 23.7 average

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

HESTER CREEK



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