



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.

Terra Unica Viognier

Vintage: 2019 Price: \$19.99 (BC+tax) CSPC: 750877 UPC: 626990222057

Availability: Bench Club

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:

This vintage was crafted with premium fruit from two south Okanagan vineyards, Stones Throw just south of Oliver and a long time grower in Osoyoos. The Stones Throw grapes were hand-picked September 23, 2019 and the Osoyoos Viognier was hand-harvested October 12, 2019. Both lots were destemmed, and full berry pressed, rather than crushed to best retain the acidity and delicacy of this pretty, yet powerful varietal. The resulting juice was cold settled, raked, and then enjoyed a long and slow fermentation lasting 21 days. The two lots were carefully blended and aged on fine lees in stainless steel to showcase the gorgeous Viognier aromatics and flavours.

WINEMAKER SPECS:

Harvest Date: September & October 2019
Bottling Date: April 2020
Blend: 100% Viognier
Production: 200 cases
Ageability: enjoy now or up to 3 years

TASTING NOTES:

Abundant Bosc pear and Honeycrisp apple blossom with touches of lavender bring a sense of nuance to this Viognier. The lively palate is steely on entry, followed by ripe apricot and apple flavours, framed with a crisp acidity. Beautiful depth, pair with Ocean Wise scallops and an Okanagan stone fruit chutney.

Alc: 12.95% **RS:** 2.5 g/L
pH: 3.25 **TA:** 6.45 g/L
Brix at harvest: 21 average
Vegan: yes

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

HESTER CREEK



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