



*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.*

## Ti Amo

Vintage: 2019 Price: \$19.99 (BC+tax)

CSPC: 101422

UPC: 626990222125

Availability: Winery, online, 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 red grapes 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 inaugural Prosecco-style wine is crafted with aromatic white grapes from carefully selected fruit grown on our estate, our vineyard manager's own property and long-time grower Sage Hill Vineyard south of Oliver. Made with Pinot Gris, Gewürztraminer, and Sémillon the fruit for this frizzante was handpicked early to retain crisp acidity. The grapes were left whole during pressing for clear juice and just the right amount of colour. After racking, it was fermented cool and the resulting wine aged in stainless steel for nine months. The wine was re-fermented for 30 days in tank in the classic Charmat-Martinotti method, and bottled in mid-July.

### TASTING NOTES:

As lovely as summer in the Okanagan, this radiant sparkling wine has light pear and apple blossom aromas. The fruit dances on your tongue, bursting with crisp Spartan apple, Bartlett pear and fresh lychee. A versatile wine made with just a kiss of sweetness for year round enjoyment. Pair with loved ones and enjoy as an apéritif, with brunch, or aged cheeses with a touch of saltiness.

### WINEMAKER SPECS:

**Harvest Date:** September 4-27, 2019

**Bottling Date:** July 16, 2020

**Blend:** Pinot Gris, Gewürztraminer, Sémillon

**Vegan:** Yes

**Ageability:** Enjoy now or age up to 4 years

**Alc:** 11.4% **RS:** 13.9 g/l

**pH:** 3.16 **TA:** 6.05 g/l

**Brix at harvest:** 19 average

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

## HESTER CREEK



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