



Pinot Gris Viognier

Vintage: 2020 CSPC: 17365 UPC: 626990222101

Availability: Unique to select Save-On-Foods (BC)

HARVEST REPORT:

From a winemaking perspective 2020 was an exceptional vintage in the south Okanagan. The early part of spring started out colder than average but by mid-to-late June, temperatures were at or above average. Following a summer that began a little later than usual, September was very warm resulting in our vineyards seeing a smaller than average crop with lighter grape bunches. The vines benefited from a dry September, with a smaller berry size contributing to the concentrated flavours. The warm weather in late September and early October enabled the fruit to reach ideal phenolic ripeness, with our white varietals all handpicked and fermenting in tank by the first week of October. Following a warm start to fall, the weather turned and we saw a rare snowfall and freezing event in the valley on October 23rd. Fortunately, the majority of our red grapes were harvested by then. From a temperature perspective, the 2020 vintage was the 5th warmest in growing degree days in the last 2 decades. Overall, the 2020 season delivered exceptional quality grapes of a smaller berry size with abundant ripe fruit and beautifully enhanced flavour profiles. It is a year that the quality will be talked about for years to come, producing wines that are cellar worthy.

WINEMAKING:

A captivating white blend, this vintage was made entirely with premium Oliver area grapes. The Pinot Gris was sourced from our Vineyard Manager's own properties, as well as select local growers. The Viognier fruit is from longtime growers, Fournier and Chahal's vineyards. The fruit was hand-picked, sorted, destemmed and then whole berry pressed. A long cool fermentation at 13° for 35 days in stainless steel tanks enabled the varietal's bright aromatics and flavours to really shine. Following fermentation, the tanks were racked and further aged in stainless for 4 months. The final blend was bottled early in the new year to retain the vibrant fruit flavors.

WINEMAKER SPECS:

Harvest Date: September 9-20, 2020

Bottling Date: January 19, 2021

Blend: 67% Pinot Gris & 33% Viognier

Vegan: Yes

TASTING NOTES:

Fun, yet complex, this inviting white blend of approximately 2/3 Pinot Gris and 1/3 Viognier shows lovely aromatics of ripe peach, citrus and clover. Waves of honeysuckle, peach, and citrus zest fill the palate, followed by crisp mouth-filling acidity. Unoaked and wonderfully juicy, pair with summer afternoons, good friends and light cheeses.

Ageability: Enjoy now or up to 2 years

Alcohol: 12.7% **RS:** 8.6 g/l

pH: 3.2 **TA:** 7.13 g/l

Brix at harvest: 22 average

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



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.

HESTER CREEK



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