



*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: 2020 Price: \$22.99 (BC+tax) CSPC: 54031 UPC: 626990125341

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

### 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:

Made with rare, old vine grapes from our 1968 estate vineyard on the Golden Mile Bench, we handpicked our perfectly ripened Trebbiano in mid-September. These gnarly vines are a beautiful reflection of the varietal and show fantastic flavour intensity. The favourable warm and dry weather in September in the Okanagan Valley resulted in extremely clean fruit that was hand sorted and destemmed. Following a gentle pressing of whole berries, the juice then cold settled in stainless steel for four days and slowly fermented to a dry style at the coolest possible temperature. After a 38-day fermentation, the wine was racked off its heavy lees and allowed to further age for four months on fine lees contributing a lovely texture and richness to the wine.

### TASTING NOTES:

Singularly unique in Canada, our highly prized Trebbiano is crafted from historic old vines originally brought over from northern Italy 52 years ago. This vintage enjoyed a long, cool ferment in stainless steel for an unoaked and refreshing wine. Fragrant tropical fruit aromatics are followed by a dry, yet juicy palate of bright citrus, wildflower honey and mineral flavours. Nicely rounded with finely honed acidity, this is a complex wine of extraordinary character that beautifully represents the Okanagan Valley. Pair this unique wine with an apricot stuffed bbq pork tenderloin topped with fresh goat cheese.

### WINEMAKER SPECS:

**Harvest Date:** September 21, 2020  
**Bottling Date:** February 12, 2021  
**Blend:** 100% Trebbiano  
**Vegan:** Yes

**Ageability:** Enjoy now or cellar up to 2 years  
**Alc:** 12.6% **RS:** 5 g/l  
**pH:** 3.2 **TA:** 7.8 g/l  
**Brix at harvest:** 22.1 average

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

HESTER CREEK



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