



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.

Character White

Vintage: 2020 Price: \$15.99 (BC+tax)

CSPC: 158147

UPC: 626990112211

Availability: Winery, online, Bench Club, private liquor stores, restaurants, BC liquor stores

HARVEST REPORT:

From a winemaking perspective 2020 was an exceptional vintage in the South Okanagan. Early 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 smaller grape bunches. The vines benefited from a dry September, with a smaller berry size contributing to concentrated flavours. The warm weather in late September and early October enabled the grapes 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 a freezing event in the valley on October 23rd. Fortunately, the majority of our red grapes were harvested by this time. 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 where the quality will be talked about for years to come, producing wines that are cellar worthy.

WINEMAKING:

Fragrant and fresh, this vintage is approximately 2/3 Pinot Gris and 1/3 Gewürztraminer. The grapes were entirely sourced from nearby vineyards including our Golden Mile Bench and Road 7 estates, our vineyard manager's property and select local growers. All of the fruit was handpicked, destemmed and pressed prior to entering stainless steel tanks. The lots were cool fermented for an average of 31 days, then blended and aged in stainless for four months on fine lees. A wine of Character that is a wonderful representation of Oliver terroirs.

WINEMAKER SPECS:

Harvest Date: September 9-14, 2020

Bottling Date: January 2021

Blend: 71% Pinot Gris, 29% Gewürztraminer

Vegan: Yes

TASTING NOTES:

A juicy ripeness is highlighted with fragrant aromas of rose petal, lychee fruit and peaches and cream in this vintage of our Character White blend. An irresistible palate follows of ripe orchard and tropical fruits along with a pleasing amount of acidity. Unoaked and joyously fruity, pair with a sunny patio and a fresh peach and Okanagan goat cheese flatbread.

Ageability: enjoy now or cellar up to 2 years

Alc: 12.9% **RS:** 7.4 g/l

pH: 3.33 **TA:** 6.83 g/l

Brix at harvest: 22.4 average

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

HESTER CREEK



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