



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.

Pinot Gris

Vintage: 2020 Price: \$16.99 (BC+tax)

CSPC: 560037

UPC: 626037002017

Availability: Winery, online, Bench Club, grocery stores, private liquor stores, restaurants, BC Liquor Stores, select private liquor stores in Alberta

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:

This vintage was made with Pinot Gris from our estate and longtime growers, Pascoa and Chahal in Oliver area vineyards. The grapes were handpicked, sorted and destemmed, with the remaining berries left whole and pressed. A long, cool fermentation at 13°C for approximately 28 days in stainless steel was followed by a brief 4 months aging in stainless steel. An early bottling in January retained the bright fruit flavours and aromatics for a beautiful expression of the south Okanagan.

TASTING NOTES:

Juicy and fresh, our unoaked Pinot Gris bursts with peach and pear aromas. The dry yet lush palate has a lovely stony minerality complimented by wildflower honey, ripe pear and fresh acidity. An enchanting wine, pair with light seafood dishes and orchard fruit summer salads.

WINEMAKER SPECS:

Harvest Date: September 9-20, 2020

Bottling Date: January 18, 2021

Blend: Pinot Gris

Vegan: Yes

Ageability: Enjoy now or cellar up to 2 years

Alc: 12.9% **RS:** 2.8 g/l

pH: 3.29 **TA:** 7.05 g/l

Brix at harvest: 22.5 average

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

HESTER CREEK



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