



STORIED SERIES

2019 JOE'S BLOCK

HARVEST & VITICULTURE 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, and 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. The temperatures in September were somewhat warmer than usual, however we experienced more precipitation than normal. Harvest started September 3 with the last of our white grapes picked on October 2. Our Merlot harvest was completed shortly thereafter, with the last of our reds 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 at the ideal 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 colour and structure.

WINEMAKING

An Okanagan original, with its roots from Italy, Joe's Block comes from Block 13* of our historic estate. The Italian Merlot* vines were originally planted in 1968* by pioneering vintner Joe Busnardo*. These low yielding vines ripen late and produce small berries that have an incredible intensity of flavour. Handpicked, following sorting and destemming, the grapes were left whole for a gentle extraction with less solids. The fruit then saw 15 days in our Italian Ganimede fermenters, followed by barrel aging in French oak for 18 months. This rare wine displays an old world feel with pepper and sage earthiness, delivering an extraordinary representation of the Golden Mile Bench terroir. **This is a reference to the icons on the front label.*

TASTING NOTES

A winery exclusive, only four* barrels of the Storied Series Joe's Block were crafted this vintage, totalling just over 100 cases. Rich and spicy, this small lot wine has intriguing aromas of dark chocolate and ripe raspberry, with toasted fennel and caramelized notes. The superbly balanced palate is bright with ripe dark berries, black olive, and cocoa flavours. Mouth filling and soft, this Italian Merlot has a concentrated fruit, suppleness and length, unique to Old Vine wines. Truly exceptional, pair with wild BC salmon burgers, caramelized red onion and bacon jam. **This is a reference to the icons on the front label.*

WINERY PRICE: \$34.99 (BC+TAX)

CSPC: 387129

UPC: 626990222187



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Each of these small lot wines tell a unique story of its meticulous, sustainable viticulture, its distinctive terroir, and innovative and careful winemaking practices.

Harvest Date:	November 1, 2019
Bottling Date:	May 28, 2021
Grape Variety:	100% Old Vine Merlot
Vegan:	Yes
Aging:	18 months
Oak:	100% French
Ageability:	Enjoy now or cellar up to 5 years
Alcohol:	13.8%
Residual Sugar:	0.05 g/l
pH:	3.83
Total Acidity:	6.23 g/l
Brix at Harvest:	24 average
Availability:	Wine shop only



HESTER CREEK



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