



STORIED SERIES

2020 SÉMILLON

HARVEST & VITICULTURE 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 varieties 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

The vines for our Sémillon were planted almost a quarter century ago (1997/1998)* in Block 12* of our Golden Mile Bench estate. The grapes for this vintage were hand harvested and carefully picked to half full bins in an effort to minimize oxidation and keep the berries intact. Meticulously sorted, the whole clusters (W.C.P)* were put directly in the press to preserve the delicate flavours and minimize astringency. Following a gentle pressing, the juice was cold settled for three days and then racked to a stainless steel, temperature controlled tank. A long cool fermentation at 12°C for 34* days furthered the delicate Sémillon aromatics. The resulting wine was aged on fine lees for four months in stainless steel and a small amount in French oak to develop complexity and body. A vibrant and stunning representation of this classic Bordeaux varietal. **This is a reference to the icons on the front label.*

TASTING NOTES

Our Storied Series Sémillon is made in small lots with only 400 cases produced. This vintage shows lifted aromas of citrus rind and crisp apple, which lead to a fresh palate of lively acidity. Bright flavours of lemon and tangerine are followed by a lengthy minerality on the finish. Refreshingly dry, pair this wine with fresh seared, Ocean Wise scallops.



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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.

WINERY PRICE: \$21.99 (BC+TAX)

CSPC: 641274

UPC: 626990222088

Harvest Date:	September 24, 2020
Bottling Date:	February 10, 2021
Grape Variety:	100% Sémillon
Vegan:	Yes
Aging:	4 months, Stainless with 10% French oak
Ageability:	Enjoy now or cellar up to 2 years
Alcohol:	12.7%
Residual Sugar:	2.25 g/L
pH:	2.99
Total Acidity:	7.65 g/L
Brix at Harvest:	22 average
Clone:	02 Bordeaux, France
Availability:	Wine shop, Bench Club, online



HESTER CREEK



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