



FOUNDATION WINES

2020 TI AMO

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

This delightful second vintage of our Prosecco-style wine is made with aromatic white grapes comprised primarily of Pinot Gris, Gewürztraminer and Sémillon from our estate and local Oliver vineyards. The fruit was handpicked, carefully sorted and whole cluster pressed to best retain the fresh varietal flavours. Following a 28-day cool ferment in stainless steel at 12°C, the wine was racked and blended. The cuvée was re-fermented for 30 days in tank in the classic Charmat-Martinotti method and bottled at the end of March. Refreshing and perky, with just the right balance of sweetness and acidity.

TASTING NOTES

Radiant and creamy, this frizzante shows delicate floral scents of pretty rose petal followed by a lively palate of passion fruit, lychee and a touch of zesty citrus. Versatile and fun with just a kiss of sweetness, pair with loved ones and enjoy as an apéritif on a sunny patio or with brunch.



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Our Roots Run Deep, with wines founded in great quality and value, born of this unique place in the Okanagan Valley.

WINERY PRICE: \$21.99 (BC+TAX)

CSPC: 101422

UPC: 626990222125

Harvest Date:	September 3-21, 2020
Bottling Date:	March 29, 2021
Grape Variety:	Pinot Gris, Gewürztraminer and Sémillon
Vegan:	Yes
Aging:	6 months, 100% Stainless
Ageability:	Enjoy now or cellar up to 4 years
Alcohol:	11.7%
Residual Sugar:	12 g/L
pH:	2.98
Total Acidity:	6.53 g/L
Brix at Harvest:	20 average
Availability:	Wine shop, Bench Club, online

HESTER CREEK



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