



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.

2021 PINOT GRIS VIOGNIER

HARVEST & VITICULTURE REPORT

The 2021 growing season in the South Okanagan was one for the history books as the driest on record, due in large part to the "Heat Dome" and its record breaking high temperatures. It was also one of the warmest years, seeing the most growing degree days GDD (1758) since 2015. Following flowering, we experienced an extremely dry and hot June during fruit set. The heat led to a lighter fruit set and smaller berry size than usual. While there was less fruit per vine and the yield was light in volume, on the upside the smaller berries in the clusters resulted in more concentrated flavours and colours on the red varietals. Similarly, for the white varietals there are intense flavours and vibrant aromatics. With the warm dry season, the grapes reached phenolic ripeness earlier than usual with harvest commencing and finishing early. We began picking the whites on August 27th for our Ti Amo (Prosecco-style sparkling wine). We started picking our first reds in mid-September with our block 10 Merlot on September 14th at our historic Golden Mile Bench estate vineyard. We finished our last estate reds pick with Cabernet Sauvignon from block 8 of our Golden Mile Bench vineyard on October 28, 2021. Overall, the 2021 harvest produced wines of outstanding quality and varietal character. We expect to see some intense, fruit driven wines, with excellent depth of flavour.

WINEMAKING

Gorgeously aromatic, this vintage is a blend of 2/3 Pinot Gris and 1/3 Viognier from longtime farmers in the south Okanagan. The Pinot Gris grapes were handpicked from our estate vineyards and our vineyard manager's property in Oliver. The nicely ripened Viognier was sourced from 3 select vineyards in Okanagan Falls, Oliver and Osoyoos. Following harvest, the grapes were sorted and whole berry pressed to best preserve the fresh, crisp flavours. A long cool ferment in stainless steel of 29 days at 12-13°C in stainless steel preserved the varietal's bright characteristics. After fermentation the chosen lots were racked, blended, and further aged for 3 months prior to bottling. This was an exceptional year to ripen fruit in the South Okanagan, with the small berries and smaller than average crop making this a memorable vintage.

TASTING NOTES

Fabulously fresh, this delightful white wine displays fragrant nectarine and citrus aromas along with a light flintiness. These are followed by juicy Honeycrisp apple, Bosc pear, and zesty lime flavours, heightened by a streak of minerality. An unoaked, snappy blend that pairs beautifully with summer evenings and close friends. Enjoy with light salads with a lime vinaigrette or a poached coastal white fish.

CSPC: 17365

UPC: 626990222101

Harvest Date:	September - October 2021
Bottling Date:	January 20, 2022
Grape Variety:	67% Pinot Gris, 33% Viognier
Vegan:	Yes
Ageability:	Enjoy now or cellar up to 2 years
Alcohol:	12.9%
Residual Sugar:	8.15 g/l
pH:	3.44
Total Acidity:	6.0 g/l
Brix at Harvest:	23.4 average
Availability:	Unique to select Save-On-Foods (BC)



HESTER CREEK



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