



# STORIED SERIES

## 2021 SÉMILLON

### 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

From Block 12 of our Golden Mile Bench estate, the vines for this Storied Series Sémillon were planted in the late 1990s and consistently show excellent fruit early, with a concentrated minerality. The grapes were hand-harvested, carefully sorted, and the whole clusters were left intact on the stems for pressing to best preserve the delicate flavours. The resulting juice was cold settled in stainless steel tanks for four days and then enjoyed a long, cool ferment of 30 days. After fermentation the wine was racked and left on fine lees to further age four months prior to bottling contributing weight and complexity. With age, this finely nuanced wine will further develop a classic viscous texture.

### TASTING NOTES

Crisp and focused, this vintage shows light floral notes, lifted by bright lemon zest and honeycomb aromas. The fresh palate expresses zesty citrus and crunchy apple with a cleansing minerality on the finish. A mouthwatering wine with zippy acidity makes this fabulously food friendly, pair with fresh Qualicum Beach scallops or wild BC sablefish.



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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

<b>Harvest Date:</b>	September 16, 2021
<b>Bottling Date:</b>	February 9, 2022
<b>Grape Variety:</b>	100% Sémillon
<b>Vegan:</b>	Yes
<b>Aging:</b>	4 months
<b>Ageability:</b>	Enjoy now or cellar up to 2 years
<b>Alcohol:</b>	12.9%
<b>Residual Sugar:</b>	3.5 g/L
<b>pH:</b>	3.33
<b>Total Acidity:</b>	7.24 g/L
<b>Brix at Harvest:</b>	22 average
<b>Clone:</b>	02 Bordeaux, France
<b>Availability:</b>	Wine shop, Bench Club, online



# HESTER CREEK



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