



STORIED SERIES

2021 PINOT BIANCO

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 varieties. Similarly, for the white varieties 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

Crafted with our best lots of Pinot Blanc, this year’s vintage was made primarily with fruit from blocks 4 and 9 of our historic estate vineyard on the Golden Mile Bench. Approximately 1/3 of the grapes were from long time grower Stone’s Throw vineyard on Black Sage Road in Oliver. The lots were handpicked, sorted and whole berry pressed for more delicate aromatics and flavours. The majority of the juice was cool fermented in stainless steel. The remaining portion (13%) was fermented in two French François Frères oak barrels, to contribute a rounder mouthfeel and more texture to the wine. The fermentation lasted 32 days at 12°C. Following fermentation the wine aged on fine lees for 5 months, and was then blended and bottled. The two premium south Okanagan terroirs deliver an elegant, interesting wine, with layers of complexity.

TASTING NOTES

Handcrafted in small lots and available exclusively at our Golden Mile Bench estate, the Storied Series Pinot Bianco saw only 400 cases produced. Fresh and focused, it shows fragrant apple blossom aromas with hints of almond and toast. The palate follows with crisp apple and zesty citrus flavours, along with a mouth-filling texture. An intriguing and absolutely delightful version of an Italian classic. Try with pork loin with a citrus sea salt and garlic rub or chargrilled vegetable skewers.

WINERY PRICE: \$21.99 (BC+TAX)

CSPC: 431729

UPC: 626990222163



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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:	September 19, 2021
Bottling Date:	April 12, 2022
Grape Variety:	100% Pinot Blanc
Vegan:	Yes
Aging:	13% French Oak, 87% Stainless
Ageability:	Enjoy now or cellar up to 5 years
Alcohol:	13.2%
Residual Sugar:	5.0 g/L
pH:	3.4
Total Acidity:	7.5 g/L
Brix at Harvest:	22.4 average
Availability:	Wine shop, Bench Club, online

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