



SOURCE COLLECTION

2021 CHARDONNAY

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

Crafted with handpicked Chardonnay from block 17 of our Golden Mile Bench Estate, the fruit was all hand sorted and whole cluster pressed to maximize juice quality and cold settled for 6 days. The resulting clean juice was racked and underwent initial fermentation for 20 days and then encouraged through malolactic fermentation. Weekly battonage provided the desired hint of creaminess and round mouthfeel that the stirring of the lees imparts. This vintage was 62% barrel fermented (35 percent new French oak) and 38% fermented in stainless steel. Our winemaker also introduced 500 liter French oak puncheons for the first time with this harvest. The large vessels offer superior oak integration that is more subtle and focused. The wine was aged 10 months on fine lees before blending and bottling. A wonderfully balanced Chardonnay with a creamy texture sliced by mouthwatering acidity.

TASTING NOTES

This radiant vintage shows pristine fruit flavours and aromatics with notes of toast and hazelnut. The palate follows with fresh citrus, juicy peach and honeycomb flavours along with mineral undertones. An intricate Chardonnay of length, breadth and tremendous beauty, pair with BC halibut, sole or a classic linguine vongole!

WINERY PRICE: \$23.99 (BC+TAX)

CSPC: 467258

UPC: 626037001096

Harvest Date:	September 10th, 2021
Bottling Date:	August 3, 2022
Grape Variety:	100% Chardonnay. Clone: 76 & 809 Dijon, Burgundy
Vegan:	Yes
Aging:	62% in French oak for 10 months, remaining 38% in stainless
Ageability:	Enjoy now or cellar up to 5 years
Alcohol:	12.8%
Residual Sugar:	0.85 g/L
pH:	3.37
Total Acidity:	7.04 g/L
Brix at Harvest:	21.3 average
Availability:	Wine shop, Bench Club, online, select fine wineshop and grocery stores in BC



SOURCE COLLECTION

A source of inspiration, these wines represent the treasured qualities of our rare Old Vine vineyard and that of our select South Okanagan growers.

HESTER CREEK



Hester Creek Estate Winery · 877 Road 8, Oliver, British Columbia V0H 1T0
1.866.498.4435 · info@hestercreek.com · www.hestercreek.com

