



# SOURCE COLLECTION



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

## 2021 OLD VINE TREBBIANO

### 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

Rare and refined, this Old Vine Trebbiano is from our historic Golden Mile Bench Estate vineyard, first planted in 1968 with vines brought directly from northern Italy. The grapes for this vintage were handpicked, hand sorted, destemmed and left whole to be gently pressed. The resulting juice was cold settled for five days in stainless steel at 2°C. A slow, cool fermentation at 12°C for 32 days in stainless steel helped bring out the gorgeous aromatics and flavours. The wine was further aged for 4 months on fine lees adding nice weight and texture.

### TASTING NOTES

A native grape of Italy, this dazzling interpretation shows inviting aromas of grapefruit, nectarine and white peach. These lead to a luscious, crisp palate full of honeycrisp apple and white grapefruit. Rich and juicy with finely tuned acidity, the wine finishes with an appealing vein of steeliness. A refreshing and beautiful representation of the grace and intensity of old vines. Pair with fresh shucked oysters with a citrus mignonette or a pan seared steelhead with melted Okanagan goat cheese.

WINERY PRICE: \$24.99 (BC+TAX)

CSPC: 54031

UPC: 626990125341

<b>Harvest Date:</b>	September 13, 2021
<b>Bottling Date:</b>	February 10, 2022
<b>Grape Variety:</b>	100% Trebbiano
<b>Vegan:</b>	Yes
<b>Ageability:</b>	Enjoy now or up to 2 years
<b>Alcohol:</b>	12.7%
<b>Residual Sugar:</b>	9.9 g/L
<b>pH:</b>	3.4
<b>Total Acidity:</b>	7.43 g/L
<b>Brix at Harvest:</b>	22.8 average
<b>Availability:</b>	Wine Shop, Bench Club, online

H E S T E R C R E E K



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