

2019

HESTER CREEK



OLD VINE BRUT



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.

HARVEST & VITICULTURE REPORT

The 2019 grape growing season in the Oliver and Osoyoos region was one of remarkable variability, with fluctuating conditions in the winter and fall, and a beautifully balanced summer. Overall Growing Degree Days (GDD) were 1598, above the 20 year average of 1474. Seasonally average temperatures with few heat spikes in the summer resulted in an even growing season. The temperatures in September were somewhat warmer than usual, however we experienced more precipitation than normal. Harvest started September 3 with the last of our white grapes picked on October 2. Our Merlot harvest was completed shortly thereafter, with the last of our reds grapes picked November 4. A severe widespread frost event throughout the entire Okanagan Valley occurred the night of October 9th. Despite this early cold snap, our remaining grapes on the vine were at the ideal maturity levels, with desired ripeness achieved. Crop levels were only slightly below normal and as a whole, the 2019 wines are showing outstanding aromatics and flavours, with bright natural acidity, and good colour and structure.

WINEMAKING

From our historic 1968 Golden Mile Bench vineyard, this traditional method sparkling wine is made with grapes from our rare Old Vine Pinot Blanc vines. The grapes were handpicked early to half full bins to prevent oxidation, then meticulously hand sorted and whole cluster pressed, ensuring only the best quality juice. The resulting clean and delicate juice was cold settled for 3 days and racked to stainless steel tanks and cold fermented for 24 days to dryness. The base wine was then aged on fine lees for 24 months of en tirage to develop the classic rich and creamy autolytic characters. Following riddling and disgorging in the spring of 2022, our winemaker added a proprietary dosage prior to final packaging. A beautifully balanced blanc de blanc Brut that will cellar gracefully for years to come.

TASTING NOTES

This sparkling wine exquisitely reflects the rare and intense qualities of Old Vine fruit. This second vintage shows light honey hued tones with fine, active beads. The nose is greeted by bright lemon, brioche and ginger aromas. A fresh and inviting palate follows of lemon zest and fresh biscuits, ending with a clean, and persistent finish. A wine to celebrate with all of life's occasions, enjoy with an olive tapenade, spot prawn ceviche or fresh Pacific oysters with a Meyer lemon ginger mignonette sauce.

Harvest Date	September 8, 2019	Winery Price	\$34.99 (BC+tax)
Grape Variety	100% Pinot Blanc	CSPC	62139
Bottling Date	March 31 & April 1, 2022	UPC	626990222156
Vegan	Yes		
Aging	24 months en tirage		
Ageability	Enjoy now or cellar up to 10 years		
Alcohol	12.2%		
Residual Sugar	1.7 g/L		
pH	3.03		
Total Acidity	7.76 g/L		
Brix at Harvest	19.4 average		
Availability:	Wine Shop, Bench Club, online, select restaurants in BC		