

2020

HESTER CREEK



JOE'S BLOCK



STORIED SERIES

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 & VITICULTURE REPORT

From a winemaking perspective 2020 was an exceptional vintage in the South Okanagan. Early spring started out colder than average but by mid-to-late June, temperatures were at or above average. Following a summer that began a little later than usual, September was very warm resulting in our vineyards seeing a smaller than average crop with smaller grape bunches. The vines benefited from a dry September, with a smaller berry size contributing to concentrated flavours. The warm weather in late September and early October enabled the grapes to reach ideal phenolic ripeness, with our white varieties all handpicked and fermenting in tank by the first week of October. Following a warm start to fall, the weather turned and we saw a rare snowfall and a freezing event in the valley on October 23rd. Fortunately, the majority of our red grapes were harvested by this time. From a temperature perspective, the 2020 vintage was the 5th warmest in growing degree days in the last 2 decades. Overall, the 2020 season delivered exceptional quality grapes of a smaller berry size with abundant ripe fruit and beautifully enhanced flavour profiles. It is a year where the quality will be talked about for years to come, producing wines that are cellar worthy.

WINEMAKING

Crafted from gnarly old vines, the grapes for this treasured wine are from Block 13 of our 1968 estate. This Italian Merlot grapevine clone is from our old vines first planted over a half century ago by pioneering vintner Joe Busnardo with clippings from Italy. These rare vines have an old world charm which are unique to work with. Our vineyard manager lets the grapes hang longer on the vine for a late autumn harvest to further develop the intense flavours. The fruit was hand-picked into bins, meticulously sorted, carefully destemmed and cold soaked for 3 days. Fermentation in our Italian Ganimede fermenters naturally and gently mixes the fruit for ideal extraction and reduced astringency. Following fermentation the wine was aged on fine lees for 18 months in French oak barrels (50% new, 50% neutral). A noble, complex reflection of our historic terroir.

TASTING NOTES

Handcrafted in small lots and available exclusively at our Golden Mile Bench estate, only four barrels were made of our Storied Series Joe's Block. This vintage shows enticing aromas of white pepper, black olive, sage and ripe cherry. The generous palate has an earthiness on the front with bright Rainer cherry flavours, accented by clove and light vanilla undertones. An exceptional wine, try paired with a classic roast chicken dinner or eggplant parmigiana.

Harvest Date	November 2, 2020	Winery Price	\$39.99 (BC+tax)
Bottling Date	May 27, 2022	CSPC	387129
Grape Variety	100% Old Vine Merlot	UPC	626990222187
Vegan	Yes		
Aging	18 months		
Oak	100% French		
Ageability	Enjoy now or cellar up to 5 years		
Alcohol	14%		
Residual Sugar	0.07 g/L		
pH	3.83		
Total Acidity	6.23 g/L		
Brix at Harvest	23.8 average		
Availability	Wine Shop only		