

2020

HESTER CREEK



SYRAH



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

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 varietals 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

A lovely representation of the south Okanagan, this vintage was made primarily with handpicked fruit from our Golden Mile Bench estate, along with a small percent from two local growers in Oliver and Osoyoos. The lots were fermented in our Italian Ganimede fermenters then gently pressed, cross blended and encouraged through malolactic fermentation. Crafted in the Côte-Rôtie style, our winemaker co-fermented the wine with 15% Viognier to highlight the beautifully fresh floral and spice notes. Aged in 60% American oak and 40% French oak barrels (2/3 were neutral barrels) for 14 months contributed a leathery/smoky component to the final blend.

TASTING NOTES

This sumptuous and seductive wine displays vivid cherry, blueberry and white pepper aromas with fragrant hints of violet and toasted caramel. Velvety tannins wrap around a generous and fruity palate, which is accentuated by savoury cured salami and roasted fennel flavours. Full-bodied and absolutely delicious, enjoy with cherry braised short ribs, smoked brisket, or smoked beet hummus.

Harvest Date	October 20-27, 2020	Winery Price	\$29.99 (BC+tax)
Bottling Date	April 27-28, 2022	CSPC	504399
Grape Variety	85% Syrah, 15% Viognier	UPC	62699022206
Vegan	Yes		
Aging	14 months		
Oak	60% American, 40% French		
Ageability	Enjoy now or cellar up to 7 years		
Alcohol	14.1%		
Residual Sugar	0.17 g/L		
pH	3.85		
Total Acidity	6.23 g/L		
Brix at Harvest	23.0 average		
Availability	Wine Shop, Bench Club, online, and wherever fine wines are sold in BC		