

2021

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 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

Our 2021 Old Vine Brut was crafted in a blanc de blanc style using 100% Pinot Blanc grapes from our historic Golden Mile Bench estate vineyard. The grapes were hand sorted and whole cluster pressed to retain the natural brightness of the fruit and to allow this wine to age gracefully over time. The primary fermentation took place in stainless steel tanks and was followed by a secondary fermentation done in the traditional method with 24 months en tirage. Fermented to absolute dryness, disgorgement took place in February of 2024 with a small dosage of the current 2023 Pinot Blanc to give this elegant sparkling the Brut designation.

TASTING NOTES

Defined and delicate beads sparkle up to the nose with full notes of citrus and toasty brioche. Fresh lemon zest embraces the palate with a light touch of stone fruit and a toasty mouthfeel that comes from 24 months en tirage. This is a classic wine to enjoy on milestone occasions paired with aged cheddar or smoked mussel, dill and Havarti quesadillas.

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| Harvest Date | August 29-30, 2021 | Winery Price | \$34.99 (BC+tax) |
| Disgorgement | February 27, 2024 | CSPC | 62139 |
| Grape Variety | 100% Pinot Blanc | UPC | 626990222156 |
| Vegan | Yes | | |
| Aging | 24 months en tirage | | |
| Ageability | Enjoy now or cellar up to 10 years | | |
| Alcohol | 12.0% | | |
| Residual Sugar | 1.5 g/L | | |
| pH | 3.0 | | |
| Total Acidity | 7.7 g/L | | |
| Brix at Harvest | 18.7 average | | |
| Availability: | Wine Shop, Bench Club, online, select restaurants in BC | | |