



Chardonnay

Vintage: 2017 Price: \$24.95 (BC)

CSPC: 467258 UPC: 626037001096

Availability: Winery, online, Bench Club, Select Restaurants

HARVEST REPORT:

The 2017 growing season was one of marked contrasts, overall however it was an outstanding year. The season commenced with above normal precipitation, resulting in rapid, early vine growth, necessitating increased grapevine canopy management. The wet spring was followed by a classic Okanagan summer of hot, dry weather. This provided ideal growing conditions for berry development and ensured the grapes reached full phenolic ripeness. Growing Degree Days continued their above average trend totaling 1422 (GDDs), well above the average of 1054 for the Oliver area. Harvest commenced in late September for our whites. All grapes were harvested by hand with gentle care in the processing, ensuring fruit integrity.

WINEMAKING:

This vintage was crafted with hand-harvested grapes from block 17 of our Golden Mile vineyard. The fruit had overnight skin contact prior to pressing, to coax the classic Chardonnay aromas and colours. A small percentage was fermented in brand new oak and blended with stainless to find that ideal balance of fruit and oak. Malolactic fermentation provides additional creaminess and texture to the mouthfeel.

TASTING NOTES:

Deliciously elegant, our estate Chardonnay has pleasing aromas of light caramel and toasty oak, with a bright whiff of zesty lemon. The flavours continue with crisp citrus on the entry, followed by a full mid-palate of creamy butter and toasted hazelnut, underlined with a streak of minerality. Enjoy with grilled Pacific Halibut and a citrus sauce or with a soft ripened brie or camembert.

Our roots run deep with half century old vines, rooted in the Golden Mile Bench's exceptional terroir. Blending sustainable vineyard practices and innovative winemaking, we craft wines of distinction that are an intensely flavoured expression of our historic vineyard.

WINEMAKER SPECS:

Harvest Date: October 13, 2017

Bottling Date: May 2018

Blend: Chardonnay

Aging: 6 months, in barrel and stainless

Oak: 60% French, 40% American

Production: 458 cases

Ageability: enjoy now or age up to 4 yrs

Alc: 14.5%

RS: g/L 3.2

pH: 3.59 TA: 6.15

Alc: alcohol | RS: residual sugar | TA: total acidity

HESTER CREEK



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