



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.

Late Harvest Pinot Blanc

Vintage: 2017 Price: \$16.99 (BC+tax) CSPC:438622 UPC: 626990050032

Availability: Winery, online, Bench Club, private liquor stores, restaurants, BCLDB, VQA stores

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 which necessitated increased grapevine canopy management in late spring. The wet spring was followed by a classic Okanagan summer of hot, dry weather. This provided ideal growing conditions for superior vine growth and berry development and ensured the grapes reached full phenolic ripeness.

WINEMAKING:

Our estate old vines Pinot Blanc fruit was handpicked on a chilly December 19th, and whole cluster pressed on that same day. The resulting nectar was cold settled and fermented at cooler temperatures. Fermentation was halted on January 10th 2018 leaving the desired amount of natural sweetness to complement the Pinot Blanc's natural vibrant acidity. The wine saw 100% stainless steel to fully express this bright and fresh Golden Mile fruit.

TASTING NOTES:

Crafted from our estate old vines Pinot Blanc planted in 1968, this lush wine has a wonderfully aromatic nose of Okanagan peach, nectarine, clover and wildflower honey. The luscious palate follows of soft peach, Bosc pear, and ripe apricot. Well-balanced with lifted, bright acidity and a lingering finish. Pair this sweet treat with fresh fruit desserts like a pear tart, or poached pears with stilton and caramelized walnuts.

WINEMAKER SPECS:

Harvest Date: December 19, 2017
Bottling Date: May, 2018
Brix at harvest: 26.7
Blend: Pinot Blanc

Production: 460 cases
Ageability: enjoy now or up to 2 years
Alc: 11.5% RS: g/L 58.2
pH: 3.79 TA: g/L 6.75

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

HESTER CREEK



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