



Syrah-Viognier

Vintage: 2017 Price: \$25.99 (BC+tax) CSPC: 504399 UPC: 626990222064

Availability: Winery, online, Bench Club

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. Growing Degree Days continued their above average trend totaling 1422 (GDDs) for 2017, well above the 13 year average of 1054 for the Oliver area. Harvest commenced in late September for our whites. The red varieties were harvested in October where the warm days and crisp, cool nights assisted in fully developing grape flavours, while also retaining their acidity. All grapes were harvested by hand with gentle care in the processing, ensuring fruit integrity.

WINEMAKING:

The Syrah for this vintage was crafted with hand-picked fruit from the Sage Brush Vineyard on the Black Sage Bench and from our estate Golden Mile Bench vineyard. The Viognier component is from our long time growers, Citrus Hill and Star Vineyards in Osoyoos. In the traditional Rhone style, the two varieties were sorted, destemmed and co-fermented together in our "Italian Style" Ganimede fermenters. Following a 17 day maceration the resulting wine was gently pressed and fermented then aged for 14 months in 60% American and 40% French coopers, of which 30% was new oak. A polished wine with fine tannins that is a sophisticated reflection of the south Okanagan terroir.

TASTING NOTES:

A refined and elegant vintage that beautifully expresses the Syrah and Viognier varietals with dark ripe cherries, blueberry, and violets, along with savoury smoked beef and a whiff of white pepper. A refined palate shows ripe lapin cherry, toast, and an earthy minerality, with a soft tannic structure. A sophisticated wine made in the classic northern Rhone style, pair with grilled rosemary and black pepper lamb chops or lamb burgers.

WINEMAKER SPECS:

Harvest Date: October 25, 2017
Bottling Date: May 15, 2019
Blend: 84% Syrah, 16% Viognier
Aging: 14 months
Oak: 60% American, 40% French

Production: 1100 cases
Ageability: up to 5 years
Alc: 13.9% **RS:** 2.6 g/L
pH: 3.9 **TA:** 6.3 g/L
Vegan: yes
Brix at harvest: 24.5 average

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.

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

HESTER CREEK



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