



Character White

Vintage: 2018 Price: \$15.99 (BC+tax)

CSPC: 158147

UPC: 626990112211

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

HARVEST REPORT:

The 2018 growing season was one of the most tumultuous in the last 20 years, with Growing Degree Days (GDD) totaling 1575, essentially at the 10 year average, however the year was anything but average. The season started slowly with cool spring temperatures delaying our typical budbreak. This was followed by rapid, record setting heat in late April and May with growth going into overdrive and thus flowering occurring earlier than usual. Dry conditions during flowering brought an excellent fruit set with heavy, though well-balanced, bunch development. The early summer months were quite typical for the Okanagan – warm and dry. However, a cool, early fall slowed ripening down. The cooler than normal autumn temperatures allowed grape maturity to finish with elegant acidity, great complexity and fantastic flavour development. With conditions varying considerably throughout the year, viticulturalists needed to adapt management practices quickly, to ensure 2018 would be an exceptional year.

WINEMAKING:

This vintage is an aromatic blend of Pinot Gris and Gewürztraminer from our Golden Mile Bench estate and our Vineyard Manager Iqbal Gill's Fairview Vineyard in Oliver. Gewürztraminer is an early ripening grape, which in 2018 we picked from our estate in early September and then hand sorted and destemmed into our stainless steel press. As fermentation in stainless tanks was underway we then harvested the Pinot Gris. These grapes were carefully destemmed to leave plentiful whole berries, followed by a gentle pressing, settling and fermentation at cool temperatures. After fermentation the two varieties were blended to best showcase the sweet scents and succulent attributes of these two varieties.

TASTING NOTES:

Crafted with local Oliver grapes, our fragrant white blend of Pinot Gris and Gewürztraminer has sweet peach, lychee and tropical fruit aromas. Softly textured, this vintage has delicate white peach and ripe apricot flavours on a juicy palate. Unoaked and just slightly off-dry makes this crowd pleasing wine ever so delightful for enjoying on a sunny patio with Mediterranean inspired tapas.

WINEMAKER SPECS:

Harvest Date: September 2018

Bottling Date: January 2019

Blend: Pinot Gris, Gewürztraminer

Production: 3,500 cases

Vegan: Yes

Ageability: enjoy now

Alc: 13.2% **RS:** 9.8 g/l

pH: 3.33 **TA:** 6.3 g/l

Brix at harvest: 23.5 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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