



# Chardonnay

Vintage: 2018 Price: \$21.99 (BC+tax) CSPC: 467258 UPC: 626037001096

Availability: Winery, online, Bench Club, Select Restaurants

## 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:

Sourced exclusively from our estate, the vines were trimmed to a single cluster per shoot for a more naturally concentrated, vibrant, and nuanced Chardonnay. The grapes were hand harvested, then sorted and gently whole cluster pressed delivering a cleaner and more elegant wine. The free run juice was cold settled for 5 days, then meticulously racked and fermented at 13°C until dryness was achieved, followed by weekly stirring of the lees until the wine completed malolactic fermentation. In this vintage, 34% was barrel fermented in French oak (20% new and 14% older barrels) and 66% in stainless, which was aged and stirred on fine lees for 8 months. The oak and stainless portions were then blended April 25th 2019 and bottled on May 14, 2019. Poised and perfectly balanced, this vintage is a superb reflection of our historic Golden Mile Bench vineyard.

## TASTING NOTES:

Fine and focused, this beautifully elegant vintage has aromas of honeyed lemon, sweet butter, peaches and cream corn, and butterscotch. This is complimented on the palate with creamy caramel, light toast, followed by a streak of flint. A lush, rich mouthfeel along with a round finish make this a lovely wine to pair with fresh BC Halibut and a turmeric cream or lemon beurre blanc sauce.

*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:** September 15, 2018

**Bottling Date:** May 14, 2019

**Blend:** Chardonnay

**Aging:** 8 months in barrels

**Oak:** 100% French (34% of this wine was barrel fermented, while 66% was in stainless)

**Production:** 800 cases

**Ageability:** enjoy now or age up to 5 yrs

**Alc:** 14.1%      **RS:** 2.7 g/L

**pH:** 3.5      **TA:** 6.2 g/L

**Vegan:** yes

**Brix at harvest:** 24.6 average

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

**HESTER CREEK**



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