



# SOURCE COLLECTION

## 2018 OLD VINE BRUT

### HARVEST & VITICULTURE 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 inaugural vintage of our sparkling Blanc de Blanc is crafted from old vine Pinot Blanc grapes, selected from our historic 50 year old estate. The grapes were handpicked early to half full bins, then meticulously hand sorted and whole cluster pressed. The resulting clean and delicate juice was cold settled for four days and racked to a stainless steel tank for primary fermentation. After a 12 day fermentation the wine was racked off the heavy lees and further aged in stainless on the fine lees. The base wine for our Old Vine Brut was laid down for en tirage for 24 months to develop the classic rich and creamy autolytic characters. Following riddling and disgorging, our winemaker added a proprietary dosage prior to final packaging. A Traditional Method Brut that beautifully displays the unique terroir of The Golden Mile Bench, it will age gracefully for many years.

### TASTING NOTES

Exceptional and rare, this Old Vine Brut shows the unique qualities of half century old vines in producing outstanding fruit intensity. This golden hue, first vintage has a lively persistent mousse with inviting aromas of toasty brioche and green apple. The pristine and luminous palate displays bright citrus zest, along with a light minerality and lengthy finish. Deliciously vibrant and fresh, a wine to celebrate with all of life's occasions. Try with fresh shucked Fanny Bay oysters with a shallot mignonette.

PRICE: \$34.99 (BC+TAX)

CSPC: 62139

UPC: 626990222156

<b>Harvest Date:</b>	September 6, 2018
<b>Disgorged:</b>	April 6, 2021
<b>Grape Variety:</b>	100% Pinot Blanc
<b>Vegan:</b>	Yes
<b>Aging:</b>	24 months en tirage
<b>Ageability:</b>	Enjoy now or cellar up to 15 years
<b>Alcohol:</b>	12%
<b>Residual Sugar:</b>	4.3 g/L
<b>pH:</b>	3.2
<b>Total Acidity:</b>	8.36 g/L
<b>Brix at Harvest:</b>	19.4
<b>Availability:</b>	Wine shop, Bench Club, online



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A source of inspiration, these wines represent the treasured qualities of our rare Old Vine vineyard and that of our select South Okanagan growers.

HESTER CREEK



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