



*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.*

## Pinot Blanc

**Vintage:** 2018 **Price:** \$15.99 (BC+tax) **CSPC:** 467316

**UPC:** 626037001126

**Availability:** Winery, online, Bench Club, VQA stores, 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:

Our estate Pinot Blanc originates from Blocks 4 and 9 at our Golden Mile Bench Vineyard. The Old Vines Block 4 is from the original historic planting in 1968, with Block 9 planted in 1997/98 using Alsace Clone 54. Handpicked, lightly destemmed and pressed, the resulting juice is settled and cool fermented for 20 days in stainless steel. Following fermentation the two blocks are blended together, for a vibrant wine with depth of character.

### TASTING NOTES:

A graceful wine with delicate scents of peaches and cream, nectarine, apricot and ginger. The pleasingly distinctive palate is fresh and full of ripe orchard fruits with a hint of minerality and local sagebrush. Fabulously easy drinking and delightful as an apéritif.

### WINEMAKER SPECS:

**Harvest Date:** October 6, 2018

**Bottling Date:** February 13, 2019

**Blend:** Pinot Blanc

**Production:** 3400 cases

**Vegan:** Yes

**Ageability:** enjoy now

**Alc:** 13.2% **RS:** 6.3 g/l

**pH:** 3.28 **TA:** 6.3 g/l

**Brix at harvest:** 23 average

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

**HESTER CREEK**



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