



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 Gris

Vintage: 2018 Price: \$16.99 (BC+tax) CSPC: 560037 UPC: 626037002017

Availability: Winery, online, Bench Club, VQA stores, private liquor stores, restaurants, BCLDB, select private liquor stores in Alberta

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 from our estate Road 7 Vineyard and two premium long time growers in Oliver, Pascoa Vineyard and Stone's Throw, this Pinot Gris was harvested in late September, over a period of a few weeks. The grapes were hand picked, sorted and destemmed prior to a gentle pressing and a long, cool fermentation lasting 19 days. Aged briefly on the lees for three months in 100% stainless steel enhanced the grapes vibrant aromas and flavours, which was followed by an early bottling to retain the lively fruit forward expression.

TASTING NOTES:

Made with fruit from our property and nearby Oliver vineyards, this Pinot Gris has bright and exuberant notes of ripe pear, apricot and apple greeting the nose. A refreshingly juicy, yet crisp palate follows of Asian pear and Ambrosia apple, with a streak of underlying minerality on the finish. A mouthwatering wine that is ideal with fresh Pacific Halibut or pan seared scallops.

WINEMAKER SPECS:

Harvest Date: September 2018

Bottling Date: January 2019

Blend: Pinot Gris

Production: 7000 cases

Vegan: Yes

Ageability: Enjoy now

Alc: 13.2% **RS:** 4.8 g/l

pH: 3.36 **TA:** 6.15 g/l

Brix at harvest: 23.7 average

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

HESTER CREEK



Hester Creek Estate Winery · 877 Road 8, Oliver, British Columbia
1.866.498.4435 · info@hestercreek.com · www.hestercreek.com