



## Terra Unica Sémillon

Vintage: 2018 Price: \$19.99 (BC+tax)

CSPC: 641274 UPC: 626990222088

Availability: Bench Club

### 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:

Harvested from Block 12 of our estate property vineyard, these vines were planted in 1997/1998 and show the striking minerality for which the Golden Mile Bench is renown. The fruit was handpicked, gently destemmed and whole berry pressed. The resulting juice enjoyed a long cool fermentation for 23 days, primarily in stainless steel, with a small portion in French oak, to soften the mid-palate whilst retaining the vibrant, refreshing fruit.

### TASTING NOTES:

Bright and aromatic, our single vineyard Sémillon leads with fragrant aromas of lemon zest, fresh cut grass, clover, mint, and dried apricot. A crisp lip-smacking palate follows, full of tangerine, Meyer lemon and crunchy green apple on a balanced finish. Deliciously dry with brilliant lemon acidity, makes this wine a lovely pairing with fresh mussels and clams in a saffron cream.

*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:** October 7, 2018  
**Bottling Date:** February 14, 2019  
**Blend:** Sémillon  
**Production:** 167 cases  
**Aging:** 4 months  
**Oak:** 89% Stainless, 11% French Oak

**Ageability:** enjoy in its youth  
**Alc:** 13.5% **RS:** 6.9 g/l  
**pH:** 3.02 **TA:** 6.6 g/l  
**Brix at harvest:** 23.8 average  
**Clone:** 02  
**Vegan:** Yes

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

**HESTER CREEK**



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