



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.

Old Vines Trebbiano Block 16

Vintage: 2018 **Price:** \$23.95 (BC)
CSPC: 54031 **UPC:** 626990125341

Availability: Winery, online, select restaurants and fine wine shops.

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 old vines Trebbiano comes from the oldest section of our Estate Vineyard, Block 16, which was planted in 1968 with vines brought directly from Italy. The grapes for this vintage were handpicked, sorted, gently destemmed, and whole berry pressed, for clean juice that was fermented immediately. A slow, cool fermentation over 22 days in stainless steel with a small amount of natural sugar left, to balance the varietal's ample acidity. Unoaked for a bright and refreshing wine, that is delightfully juicy with extraordinary character.

WINEMAKER SPECS:

Harvest Date: September 11, 2018
Bottling Date: February 13, 2019
Blend: 100% Trebbiano
Production: 2000 cases
Vegan: Yes

TASTING NOTES:

Singular and gorgeous, the Okanagan's only Trebbiano is crafted from our historic 50-year-old vines. Beautifully fragrant aromas of lime zest, grapefruit, and lemon meringue greet the nose. Ripe tropical fruit flavours including passion fruit, mango, papaya, and grapefruit with just a hint of sweetness balances out the fresh acidity on the palate. A rare and rich white, enjoy with baked oysters and Okanagan goat cheese.

Ageability: enjoy it now
Alc: 13.2% **RS:** 9.6 g/l
PH: 3.26 **TA:** 6.97 g/l
Brix at harvest: 23.3 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