



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.

Chardonnay

Vintage: 2019 Price: \$21.99 (BC+tax) CSPC: 467258 UPC: 626037001096

Availability: Winery, online, Bench Club, Select Restaurants

HARVEST REPORT:

The 2019 grape growing season in the Oliver and Osoyoos region was one of remarkable variability, with fluctuating conditions in the winter and fall, but seeing a beautifully balanced summer. Overall Growing Degree Days (GDD) were 1598, above the 20 year average of 1474. Seasonally average temperatures with few heat spikes in the summer resulted in an even growing season overall leading to a great start for harvest. The temperatures in September were somewhat warmer than usual, however we experienced more precipitation than normal. Our picking started September 3 with the last of our table white wine grapes finished on October 2. Our Merlot harvest was completed shortly thereafter, with the last of our red grapes picked November 4. A severe widespread frost event throughout the entire Okanagan Valley occurred the night of October 9th. Despite this early cold snap, our remaining grapes on the vine were fortunately at the right maturity levels, with desired ripeness achieved. Crop levels were only slightly below normal and as a whole, the 2019 wines are showing outstanding aromatics and flavours, with bright natural acidity, and good colours and structure. We expect our wines from the 2019 vintage to really shine.

WINEMAKING:

Crafted with handpicked Chardonnay fruit from Block 17 of our Golden Mile Bench estate vineyard, this low yielding block is made from Dijon, Burgundy clones 76 and 809, renowned for being highly aromatic and elegant. The fruit was sorted, gently whole cluster pressed and cold settled for five days. Approximately 1/3 of the wine was barrel fermented in 100% French oak and aged, with lees stirring once a week for added textural creaminess. Both stainless steel and barrel components underwent 100% malolactic fermentation. After aging, the barrels were blended with the stainless component and bottled for a wonderfully layered and complex wine.

TASTING NOTES:

Vibrant and elegant, our estate Chardonnay shows aromas of lemon zest, rose hips, and orange blossom with a streak of underlying minerality. A finely poised palate leads with caramel and almond followed by fresh citrus, creamy butter and light toast notes. A finish that lingers, enjoy our beautiful Golden Mile Bench wine with pistachio crusted wild B.C. halibut or try with a vegetarian Meyer lemon risotto.

WINEMAKER SPECS:

Harvest Date: September 13, 2019

Bottling Date: June 2020

Blend: Chardonnay

Aging: 8 months in barrels

Oak: 100% French (34% of this wine was barrel fermented, while 66% was in stainless)

Ageability: enjoy now or age up to 3 yrs

Alc: 13.5% **RS:** 2.2 g/L

pH: 3.39 **TA:** 7.05 g/L

Vegan: yes

Brix at harvest: 22.3 average

Clone: 76 & 809, Dijon, Burgundy

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

HESTER CREEK



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