



# SOURCE COLLECTION

## 2019 OLD VINE LATE HARVEST

### HARVEST & VITICULTURE 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, and 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. The temperatures in September were somewhat warmer than usual, however we experienced more precipitation than normal. Harvest started September 3 with the last of our white grapes picked on October 2. Our Merlot harvest was completed shortly thereafter, with the last of our reds 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 at the ideal 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 colour and structure.

### WINEMAKING

Made with grapes from Block 4 of our historic estate, this Old Vine Pinot Blanc was first planted in 1968 and displays lovely fruit intensity. The fruit was harvested by hand following a cold snap in mid-November 2019. The grapes were sorted and delivered to the press whole. The concentrated late harvest juice has just the right amount of higher sugar levels balanced with juicy acidity, to truly capture the essence of the varietal. The juice was cold settled for five days, and following a 17-day fermentation, the Pinot Blanc was then aged in stainless steel. A fresh and sweetly aromatic example of the Golden Mile Bench.

### TASTING NOTES

Naturally sweet yet retaining fresh acidity, this vintage of our Late Harvest Pinot Blanc shows heady aromas of baked peaches, nectarine, and apple, laced with cinnamon. The lush, honeyed palate is full of juicy stone fruits and candied apple, along with roasted almonds and freshly grated nutmeg. Golden hued with a rich texture, pairs wonderfully with fresh Okanagan fruit desserts, or enjoy well chilled as a dessert on its own.



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A source of inspiration, these wines represent the treasured qualities of our rare Old Vine vineyard and that of our select South Okanagan growers.

PRICE: \$16.99 (BC+TAX)

CSPC: 438622

UPC: 6269900050032

<b>Harvest Date:</b>	November 11, 2019
<b>Bottling Date:</b>	April 22, 2021
<b>Grape Variety:</b>	100% Pinot Blanc
<b>Vegan:</b>	Yes
<b>Aging:</b>	22 months, 100% Stainless
<b>Ageability:</b>	Enjoy now or cellar up to 2 years
<b>Alcohol:</b>	11.6%
<b>Residual Sugar:</b>	83.5 g/l
<b>pH:</b>	3.65
<b>Total Acidity:</b>	8.44 g/l
<b>Brix at Harvest:</b>	30.8 average
<b>Availability:</b>	Wine shop, Bench Club, online, private liquor stores, restaurants

HESTER CREEK



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