



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: 2019 Price: \$16.99 (BC+tax)

CSPC: 560037

UPC: 626037002017

Availability: Winery, online, Bench Club, grocery stores, private liquor stores, restaurants, BC Liquor Stores, select private liquor stores in Alberta

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 reds 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:

The fruit for this vintage was handpicked at our estate Road 7 property here in Oliver, along with two of our vineyard manager Iqbal Gills' vineyards nearby. The grapes were sorted, destemmed and then gently pressed to stainless steel tanks. The resulting juice was cold settled, racked and fermented cool to retain its vibrant fruit characteristics. Following fermentation the wines were racked off fine lees, blended and aged for 5 months prior to bottling. Unoaked, this refreshing version of Pinot Gris beautifully demonstrates our south Okanagan terroir with its zesty fruitiness along with some underlying flint and mineral aromas and flavours.

WINEMAKER SPECS:

Harvest Date: September 2019

Bottling Date: February 19, 2020

Blend: Pinot Gris

Production: 7000 cases

Vegan: Yes

TASTING NOTES:

Aromatic and thoroughly captivating, our Pinot Gris has a vivid bouquet of honey, apricot, and honeydew melon with hints of a steely minerality. A crisp, yet luscious palate follows of apricot, papaya, pear and tropical melons. Pair this dry and delightfully fruity wine with fresh seared, Ocean Wise scallops and an Okanagan stone fruit chutney.

Ageability: Enjoy now

Alc: 13.2% **RS:** 3.5 g/l

pH: 3.32 **TA:** 6.23 g/l

Brix at harvest: 22.5 average

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

HESTER CREEK



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