



SOURCE COLLECTION

2019 SYRAH

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, 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

A fantastic reflection of the south Okanagan terroir, this vintage was crafted with handpicked Syrah primarily from our Golden Mile Bench estate and a longtime grower on the Black Sage Bench, the Eagles Nest Vineyard. The wine was a co-fermentation of Syrah and a small amount of Viognier from the Star Vineyard in Osoyoos, lifting the wine's aromatics and bringing floral nuance to the earthy Syrah. These traditional Rhône varietals complement each other beautifully during maceration and fermentation. Following fermentation, the wine was aged on fine lees for 12 months in 60% American and 40% French oak barrels.

TASTING NOTES

Voluminous yet fresh, this elegant take on Syrah, presents loads of black cherry, cocoa and white pepper aromas highlighted with pretty floral and wild sagebrush notes. A full palate follows of ripe Lapin cherry and cassis along with smoky bacon, dark roast coffee, and fresh peppercorns. A lengthy finish with fine grained tannins. A savoury and sensory delight, enjoy with BBQ lamb chops or grilled bison burgers.

PRICE: \$29.99 (BC+TAX)

CSPC: 504399

UPC: 62699022206



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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.

Harvest Date:	October 24-26, 2019
Bottling Date:	April 21, 2021
Grape Variety:	85% Syrah, 15% Viognier
Vegan:	Yes
Aging:	14 months in oak
Oak:	60% American, 40% French
Ageability:	Enjoy now or cellar up to 7 years
Alcohol:	14.5%
Residual Sugar:	0.31 g/l
pH:	3.86
Total Acidity:	6.5 g/l
Brix at Harvest:	24.9 average
Availability:	Wine shop, Bench Club, online, Terrafina, and wherever fine wines are sold.

HESTER CREEK



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