



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 Blanc

Vintage: 2020 Price: \$15.99 (BC+tax) CSPC: 467316

UPC: 626037001126

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

HARVEST REPORT:

From a winemaking perspective 2020 was an exceptional vintage in the South Okanagan. Early spring started out colder than average but by mid-to-late June, temperatures were at or above average. Following a summer that began a little later than usual, September was very warm resulting in our vineyards seeing a smaller than average crop with smaller grape bunches. The vines benefited from a dry September, with a smaller berry size contributing to concentrated flavours. The warm weather in late September and early October enabled the grapes to reach ideal phenolic ripeness, with our white varietals all handpicked and fermenting in tank by the first week of October. Following a warm start to fall, the weather turned and we saw a rare snowfall and a freezing event in the valley on October 23rd. Fortunately, the majority of our red grapes were harvested by this time. From a temperature perspective, the 2020 vintage was the 5th warmest in growing degree days in the last 2 decades. Overall, the 2020 season delivered exceptional quality grapes of a smaller berry size with abundant ripe fruit and beautifully enhanced flavour profiles. It is a year where the quality will be talked about for years to come, producing wines that are cellar worthy.

WINEMAKING:

Crafted with old vine Pinot Blanc grapes from our Golden Mile Bench estate, this vintage is primarily made with fruit from Block 4 of our historic vineyard, originally planted in 1968. Our winemaker added a small percent of Pinot Blanc from Block 9 of our estate, planted in 1997/98 (Alsace Clone 54). The fruit was handpicked, carefully sorted and destemmed. Following a gentle pressing, the juice was cold settled for four days, racked, inoculated and then underwent a long, cool ferment for 27 days at 13°C. Fermented dry, the wine was racked and aged in stainless for 7 months on the fine lees. A nuanced wine of real substance, this old vine Pinot Blanc beautifully captures the essence of the varietal.

TASTING NOTES:

Intense and fantastically thirst quenching, this distinctive old vine Pinot Blanc shows bright aromas of Meyer lemon, crisp apple and nectarines. The vibrant and juicy palate follows with a full mouthfeel of citrus notes and a refreshing minerality. Unoaked, dry and wonderfully aromatic, pair with fresh fruit laden salads and coastal white fish.

WINEMAKER SPECS:

Harvest Date: September 18-19, 2020

Bottling Date: April 30, 2021

Blend: Pinot Blanc

Vegan: Yes

Ageability: enjoy now or cellar up to 2 years

Alc: 13.2% **RS:** 3.0 g/l

pH: 3.3 **TA:** 6.55 g/l

Brix at harvest: 22.8 average

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

HESTER CREEK



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