



FOUNDATION WINES

2021 CHARACTER WHITE

HARVEST & VITICULTURE REPORT

The 2021 growing season in the South Okanagan was one for the history books as the driest on record, due in large part to the “Heat Dome” and its record breaking high temperatures. It was also one of the warmest years, seeing the most growing degree days GDD (1758) since 2015. Following flowering, we experienced an extremely dry and hot June during fruit set. The heat led to a lighter fruit set and smaller berry size than usual. While there was less fruit per vine and the yield was light in volume, on the upside the smaller berries in the clusters resulted in more concentrated flavours and colours on the red varieties. Similarly, for the white varieties there are intense flavours and vibrant aromatics. With the warm dry season, the grapes reached phenolic ripeness earlier than usual with harvest commencing and finishing early. We began picking the whites on August 27th for our Ti Amo (Prosecco-style sparkling wine). We started picking our first reds in mid-September with our block 10 Merlot on September 14th at our historic Golden Mile Bench estate vineyard. We finished our last estate reds pick with Cabernet Sauvignon from block 8 of our Golden Mile Bench vineyard on October 28, 2021. Overall, the 2021 harvest produced wines of outstanding quality and varietal character. We expect to see some intense, fruit driven wines, with excellent depth of flavour.

WINEMAKING

The fruit for this fragrant and fresh wine is from some of the first grapes we harvested in 2021. The Gewürztraminer comes from our Golden Mile Estate and our vineyard manager’s own vineyard, nearby on Road 8. The Pinot Gris also comes from our Vineyard Manager, Iqbal’s, property, as well as from long time growers, the Chahal’s, in Oliver. All fruit that comes to the winery is hand harvested then meticulously sorted. The berries are left intact and whole for pressing, resulting in clean juice. Following racking, the juice was fermented cool in stainless tanks for an average of 28 days, prior to blending. A fabulously aromatic representation of Oliver terroirs.

TASTING NOTES

This fantastic vintage of the Foundation Series Character White displays lovely rose petal, honeycomb, and, lychee aromas. Unoaked and delightfully refreshing, the crisp palate shows ripe lychee, tropical and, stone fruit notes. Enjoy with friends and try with goat cheese baked Fanny Bay oysters or a spring onion and Gruyère tart.



WINERY PRICE: \$16.99 (BC+TAX)

CSPC: 158147

UPC: 626990112211

Harvest Date:	early September 2021
Bottling Date:	January 19, 2022
Grape Variety:	66% Pinot Gris, 34% Gewürztraminer
Vegan:	Yes
Ageability:	Enjoy now or cellar up to 2 years
Alcohol:	12.7%
Residual Sugar:	8.8 g/L
pH:	3.5
Total Acidity:	5.8 g/L
Brix at Harvest:	22.3 average
Availability:	Wine shop, Bench Club, online, private liquor stores, restaurants



FOUNDATION WINES

Our Roots Run Deep, with wines founded in great quality and value, born of this unique place in the Okanagan Valley.

HESTER CREEK



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