

2021

HESTER CREEK



SYRAH



SOURCE COLLECTION

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 & 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 varietals. Similarly, for the white varietals 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

Our 2021 offering was hand harvested over a three-day period from October 20th to 22nd. The fruit was hand sorted and destemmed, allowing the whole berries to cold soak for two days. The Syrah was co-fermented with Viognier for 14 days in our Italian Ganimede tanks until the desired extraction was reached. Following this, the juice was pressed off the skins and encouraged through a malolactic fermentation. Using 60% American oak, and 40% French, this vintage was barrel aged for 14 months, blended and bottled in late April 2023.

TASTING NOTES

Alluring aromas of white pepper and violet greet the nose and gently lead into deep notes of ripe blackberry, blueberry and lightly smoked meat. The palate exhibits an abundance of cherry, fennel and ripe currants with a long, toasty finish. Pair this full-bodied wine with roasted leg of lamb or strong cheeses.

Harvest Date	October 20-22, 2021	Winery Price	\$29.99 (BC+tax)
Bottling Date	April 28, 2023	CSPC	504399
Grape Variety	93% Syrah, 7% Viognier	UPC	62699022206
Vegan	Yes		
Aging	14 months		
Oak	60% American, 40% French		
Ageability	Enjoy now or cellar up to 7 years		
Alcohol	13.7%		
Residual Sugar	0.72 g/L		
pH	3.78		
Total Acidity	6.13 g/L		
Brix at Harvest	25.6 average		
Availability	Wine Shop, Bench Club, online, and wherever fine wines are sold in BC		

