

Rosé Cabernet Franc

Vintage: 2014 Price: \$19.95 (BC) Availability: Winery only, Bench Club CSPC: 776500 UPC: 626990160793

Harvest Report: Warmer-than-average temperatures, minimal rainfall and no early- or late-season frost amounted to ideal growing conditions for the Cabernet Franc grapes used for the 2014 Rosé. Mild water stress using drip irrigation resulted in smaller berries with luscious, vibrant flavours.

Winemaking: The spectacular rose hue and berry flavours of this wine are gently extracted with a 12-hour maceration on the skins. An eight- to 10-day cool ferment with carefully selected yeast strains, as well as arrested fermentation, allow this wine to showcase its fruit-forward character.

Tasting Notes: This rich rosé is complete with flavours of fresh rhubarb, strawberry and a hint of candied fruit. Best enjoyed on a patio with friends, the off-dry summer-sipper pairs well with a plate of local charcuterie, blue cheese and a selection of olives.

Winemaker Specs: Harvest Date: *October 2014* Bottling Date: *February 2015* Blend: *Cabernet Franc*

Production: *1000 cases* Aging: *enjoy it now* Alc. *13.5* RS g/L <*10.0* pH *3.58* TA g/L *5.6*

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

Hester Creek Estate Winery has its roots deep in B.C., with vines first planted in the alluvial soil of the Golden Mile Bench in 1968. Today, our estate vineyard produces wines that are a lively, intensely flavoured expression of this place we call home.

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