



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.

Garland

Vintage: 2015 Price: \$60.00 CSPC: 145362 CPC: 626990222118

Availability: Winery, online, Bench Club

HARVEST REPORT:

The 2015 growing season was one of the warmest on record, with harvest commencing approximately 2-3 weeks ahead of schedule. Precision viticulture with careful canopy management, targeted leaf removal, shoot positioning, and controlled drip irrigation, helped supplement the development of our vines. The record-breaking high temperatures slowed down in the fall, with cooler autumn evenings enabling a more even ripening process. Overall the vintage produced grapes with ideal ripeness, acid balance and a multitude of robust flavours.

WINEMAKING:

Crafted from estate fruit, this commemorative wine celebrates our historic vineyard's original planting of vinifera vines in 1968. A limited edition Bordeaux-style blend, this inaugural vintage features our old vines Cabernet Franc Block 3 and old vines Merlot Block 2, along with small amounts of Cabernet Sauvignon, Petit Verdot, and Malbec. Crafted to cellar, this wine was barrel aged in premium medium-plus toasted barrels, with 30% new oak from our tightest grained barrels, and the balance aged in older barrels for added complexity. Minimal intervention in our Ganimede fermentors with extra care taken of the fruit for a gentle maceration process. A celebratory wine of phenomenal quality and ageability, that is an excellent representation of Golden Mile Bench terroir.

TASTING NOTES:

From a superior vintage, this gorgeously elegant, old vines Cabernet dominant blend was crafted from beautifully ripened estate fruit. Immediate aromas of dark cherry leap from the glass with subtle undertones of cedar, clove, vanilla, sage and fresh cut alfalfa. The full palate delivers a complexity of flavours with dark cherry and mulberry highlights, and a good tannin structure that will age gracefully. Pair this memorable wine with a rich lamb stew and herb blue cheese dumplings.

WINEMAKER SPECS:

Harvest Date: October-November 2015
Bottling Date: February 2018
Blend: 54% Cabernet Franc, 32% Merlot,
8% Cabernet Sauvignon, 4% Petit Verdot,
2% Malbec
Production: 350 cases

Aged: up to 24 months in barrel
Oak: 60% French, 40% American
Ageability: 5-10 years
Alc: 13.9% RS: g/L 2
pH: 3.83 TA: g/L 6.15

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

HESTER CREEK



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