



Rosé Cabernet Franc

Vintage: 2015

Price: \$19.95 (BC)

Availability: Winery, online, Bench Club

CSPC: 776500

UPC: 626990160793

Harvest Report: One of the warmest years on record, 2015 began with a mild winter, warm spring and record-setting June. The result was an early start for a growing season that could be one of the best the Okanagan has ever seen; ideal for the Cabernet Franc grapes used in the 2015 Rosé. Controlled drip irrigation and selective canopy management resulted in smaller berries with vibrant, juicy flavour.

Winemaking: The seductive blush hue and bright berry flavours got their start with a 12-hour maceration on the skins, followed by an eight- to 10-day cool ferment with carefully selected yeast strains. Fermentation was arrested when 10 grams of residual sugar remained.

Tasting Notes: This rich rosé bursts with aromas of crisp rhubarb, strawberry and a touch of black pepper, followed by full-textured flavours of ripe strawberry and cherry. Delicious on its own (pair it with a perfect sunset!) or match it with a summer charcuterie plate, mixed olives, grilled artichokes and medium- to full-bodied cheeses.

Winemaker Specs:

Harvest Date: *September 25 2015*

Bottling Date: *February 2016*

Blend: *Cabernet Franc*

Production: *1100 cases*

Aging: *enjoy it now*

Alc. *13.8%*

RS g/L *<10.0*

pH *3.58* TA g/L *6.25*

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.

Learn more at HesterCreek.com.

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