



Selected Barrels Cabernet Merlot

Vintage: 2015

Price: \$19.95 (BC)

Availability: Winery, Bench Club, online, VQA stores, BCLDB

CSPC: 13920

UPC: 626037003021

Harvest Report: Viticulturalists took advantage of record-breaking temperatures in the 2015 growing season and used targeted leaf removal, shoot positioning, and drip irrigation to supplement the development of the vines. Cooler evenings in the Fall resulted in perfect ripeness and acid balance in the Cabernet Sauvignon, Cabernet Franc, and Merlot varieties that make up this optimal blend.

Winemaking: Produced from some of the oldest vines on our estate, these grapes were fermented separately in Ganimede fermenters for 8 to 12 days. Gentle mixing of the skins drew full extraction of flavour, colour and supple tannins, followed by full malolactic fermentation. After careful blending, the wine was aged for six to eight months in an equal combination of French and American oak.

Tasting Notes: Attractive aromas of light toast, blackberry, caramel and warm spice open this robust blend. Indulge in caramel, dark fruit flavours of blackberry and black cherry, and cocoa on the long finish. The medium tannins of this Bordeaux-style blend pair deliciously with pizza, tomato-based pasta, or a grilled New York Striploin.

Winemaker Specs:

Harvest Date: Mid October 2015	Aging: 6 to 8 months
Bottling Date: April 2016	Ageability: 2 to 5 years
Blend: Cabernet Franc, Cabernet Sauvignon, and Merlot	Alc. 14.2%
Oak: 50% American, 50% French	RS g/L < 5.0
Production: 3500 cases	pH 3.7 TA g/L 6.4

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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