



Selected Barrels Merlot

Vintage: 2015

Price: \$19.95 (BC)

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

CSPC: 677195

UPC: 626990080541

Harvest Report: 2015 was one of the warmest growing seasons on record. The accelerated growing conditions in the vineyard meant harvest commenced 2-3 weeks earlier than intended. However, cooler temperatures in the Fall slowed down the ripening process, leading to excellent development in the ripe, dark fruit flavours of our Merlot.

Winemaking: Despite accelerated growing conditions in the vineyard, exceptional fruit quality meant little intervention was needed in the winery. Individual lots of Merlot were fermented separately to extract maximum colour and tannins. Each lot then underwent a 12-day maceration at 25-28°C, followed by a full malolactic fermentation. After blending, the result is an appealing and approachable Merlot, which is then aged for six to eight months in a combination of French and American oak.

Tasting Notes: The nose of light caramel with nuances of mocha, plum and malt initiate this flavourful red. The palate is welcoming with a whole, round entry accompanied by dark cherry, mocha, and plums. This full and easy drinking red has soft round tannins that pair well with most barbecued items, so consider saucy ribs or a juicy ribeye.

Winemaker Specs:

Harvest Date: Mid October 2015

Aging: 6 to 8 months

Bottling Date: April 2016

Ageability: 2 to 5 years

Blend: Merlot

Alc. 14.2% RS g/L < 5.0

Oak: 50% American, 50% French

pH 3.8 TA g/L 5.8

Production: 2,200 cases

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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