



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.

Reserve Cabernet Franc BLOCK 3

Vintage: 2016 Price: \$28.95 (BC) Tier: Block Series
CSPC: 467332 UPC: 626037001157

Availability: Winery, online, Bench Club, select restaurants, select retail stores

HARVEST REPORT:

The 2015/16 winter was relatively mild with no extended periods of major freezing, resulting in uniform bud break. Spring was one of the driest on record; with Growing Degree Days (GDDs) the highest ever recorded in May. These warm, dry conditions resulted in bud break two weeks earlier than anticipated. The warm temperatures continued through June, suggesting that harvest could commence as much as a month earlier than normal. However, temperatures changed in July; making it the fourth coldest July on record. This cooling July trend, combined with some unseasonal rain, slowed down the ripening process resulting in beautifully complex flavours. Cool fall nights ensured great acid structure. Harvest commenced in early September, much earlier than normal. Overall, the 2016 vintage was outstanding for both whites and reds.

WINEMAKING:

This reserve wine is crafted with grapes from our old vines Cabernet Franc of Block 3 on our estate, which was originally planted in 1968. Handpicked in excellent conditions over three days in mid-October, the grapes showed ideal flavours and ripeness. The fruit was gently fermented on the skins in our Italian Ganimede fermenters for an extended period to extract maximum colour and flavours. After a gentle press, the wine was settled and underwent malolactic fermentation and was then aged in a combination of French and American barrels.

WINEMAKER SPECS:

Harvest Date: October, 2016
Bottling Date: July, 2017
Blend: Cabernet Franc
Aging: 18 months
Oak: 25% American, 75% French

TASTING NOTES:

Made from our 50 year old vines, this Cabernet Franc reflects the elegance and finesse that only develops from vines that are perfectly suited to their terroir. The heady aromas show fresh fruit characters of blackberry and cherry, which meet cocoa and vanilla bean on the nose. A succulent and persistent palate follows of ripe raspberries and blackberries, supported by mild toasty notes. Well-crafted and complex, this vintage pairs beautifully with beef tenderloin or try duck breast with a raspberry jus.

Production: 1675 cases
Ageability: 5-7 years
Alc: 14.1%
RS: g/L < 5.0
pH: 3.88 TA: g/L 6.0

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

HESTER CREEK



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