



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 Merlot BLOCK 2

Vintage: 2016 Price: \$28.95 (BC) Tier: Block Series
CSPC: 77347 UPC: 128260370012

Availability: Winery, online, Bench Club, VQA stores, private liquor stores, select restaurants

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:

Crafted from some of the oldest Merlot vines on our estate, Block 2 consistently offers an opulent fruit-driven wine. Harvested by hand in mid-October, the fruit was gently fermented to dryness in our Italian Ganimedi fermenters. The wine was aged in a combination of French and American oak, with only tightly grained barrels used. Following barrel aging, the cuvée was blended for structure, complexity and a rich depth of flavour.

WINEMAKER SPECS:

Harvest Date: October, 2016
Bottling Date: August, 2018
Blend: 100% Merlot
Aging: 16 months
Oak: 75% French, 25% American

TASTING NOTES:

This pure expression of Merlot opens with enticing scents of Italian plum, cherry, malt, sage and mocha. A mouth-filling and expansively round palate follows of plum, earth, dark chocolate and alfalfa. Smooth, rich and delicious, our premium Reserve Merlot pairs nicely with grilled Ribeye and a corn and blue cheese polenta. Enjoy now or cellar for up to 7 years.

Production: 780 cases
Ageability: 5-7 years
Alc: 14.2%
RS: g/L < 5.0
pH: 3.84 TA: g/L 5.7

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

HESTER CREEK



Hester Creek Estate Winery · 877 Road 8, Oliver, British Columbia
1.866.498.4435 · info@hestercreek.com · www.hestercreek.com