



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.

Rosé Cabernet Franc

Vintage: 2018 Price: \$19.95 (BC)

CSPC: 776500

UPC: 626990160793

Availability: In BC at the winery, online, fine wine shops, grocery stores, and LDB, and select Alberta locations

HARVEST REPORT:

The 2018 growing season was one of the most tumultuous in the last 20 years, with Growing Degree Days (GDD) totaling 1575, essentially at the 10 year average, however the year was anything but average. The season started slowly with cool spring temperatures delaying our typical budbreak. This was followed by rapid, record setting heat in late April and May with growth going into overdrive and thus flowering occurring earlier than usual. Dry conditions during flowering brought an excellent fruit set with heavy, though well-balanced, bunch development. The early summer months were quite typical for the Okanagan – warm and dry. However, a cool, early fall slowed ripening down. The cooler than normal autumn temperatures allowed grape maturity to finish with elegant acidity, great complexity and fantastic flavour development. With conditions varying considerably throughout the year, viticulturalists needed to adapt management practices quickly, to ensure 2018 would be an exceptional year.

WINEMAKING:

The handpicked fruit for this vintage is from longtime local growers, Chahal Vineyard just north of Oliver, and Star Vineyard in Osoyoos. The grapes were then destemmed and chilled immediately to preserve optimum freshness. After a 48 hour cold soak, the fruit was gently pressed to achieve the desired depth of colour. A slow, cool fermentation for 18 days in stainless steel was followed by racking the wine off its lees and allowing it to further settle for 3 months in stainless. A beautiful Rosé, that showcases the fun side of Cabernet Franc from the sun drenched south Okanagan with its vibrant aromas and lush, yet savoury characteristics.

TASTING NOTES:

Bright and refreshingly unoaked, this Rosé has delightful scents of wild strawberry, raspberry, pink grapefruit, mango and currants, along with a hint of white pepper. A juicy palate of ripe strawberry, cassis, black cherries and rhubarb flavours, includes a light and pleasing touch of vanilla bean. Enjoy this attractive wine well chilled on the patio with your favourite Mediterranean inspired dishes.

WINEMAKER SPECS:

Harvest Date: October 2018

Bottling Date: January 2019

Blend: Cabernet Franc

Ageability: Enjoy now

Alc: 13.8% RS: 9.6 g/l

PH: 3.6 TA: 6.0 g/l

Brix at harvest: 24.5 average

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

HESTER CREEK



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