



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: 2015 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 growing season was one of the warmest on record, with harvest commencing approximately 2-3 weeks ahead of schedule. Precision viticulture with careful canopy management, targeted leaf removal, shoot positioning, and controlled drip irrigation, helped supplement the development of these mature Merlot vines. Cooler evenings in the autumn slowed down the ripening process, resulting in ideal ripeness and acid balance for this reserve wine.

WINEMAKING:

Our Block 2 Merlot represents some of the oldest vines on our Estate, which were planted in the early 1970s. Cropped to lower yields, its small berries display maximum flavours and intense aromatics. Specially selected yeast strains of old world origin express the unique terroir of our valley. This premium Golden Mile fruit was put through an extended maceration and fermented to dryness. Malolactic fermentation gently softens the wine prior to barrel aging.

WINEMAKER SPECS:

Harvest Date: September, 2015
Bottling Date: September, 2017
Blend: 100% Merlot
Aging: 12-16 months
Oak: 75% French, 25% American

TASTING NOTES:

Rich and robust, the fruit for this wine was selected from amongst our most mature Merlot vines on our estate. Deep aromas of dark cherry, cassis, vanilla, cocoa and sagebrush lead to a palate of cherry, plum, malt and light toffee. A lingering, complex finish with well-balanced tannins, this vintage can be enjoyed now or will cellar well to 2024. Pairs nicely with warm winter stew or a cumin spiced homemade burger.

Production: 556 cases
Ageability: 5-7 years
Alc: 14.2%
RS: g/L < 5.0
pH: 3.8 TA: g/L 6.3

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

HESTER CREEK



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