



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.

The Judge

Vintage: 2015

CSPC 750ml: 133124

UPC 750ml: 626990112235

Price 750ml: \$43.99, 1.5 L: \$95.99 (BC+tax)

1.5 L 65714

1.5 L 626990132967

Availability 750ml: Winery, online, Bench Club, and select fine dining restaurants in BC, 1.5 L: Winery only

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 old vines. The record-breaking high temperatures slowed down in the fall, with cooler autumn evenings enabling a more even ripening process. Overall the vintage produced grapes with ideal ripeness, acid balance and a multitude of robust flavours.

WINEMAKING:

From some of the oldest plantings on our vineyard, this classic blend is almost equal parts Cabernet Franc, Merlot and Cabernet Sauvignon. Our lower yielding old vines fruit is put through an extended maceration in an effort to gain the ideal extraction of flavours. Fermented separately in Italian Ganimede fermenters, the malolactic fermentation is finished in tanks before each varietal was aged separately in French and American tight grain oak barrels. Select lots were then chosen, blended, and returned to oak to allow the components to harmoniously integrate. An iconic wine, which we have been crafting for a decade, this stellar vintage is a worthy representation of the Golden Mile Bench.

TASTING NOTES:

A sumptuous Bordeaux style wine that sums up the richness of a warm year, this red blend of estate fruit has heady aromas of black cherry, malt, plum and caramel. Crafted with nicely ripened fruit, enjoy a generous palate of black cherry, mocha, and vanilla flavours with a touch of cedar and mint. Beautifully structured with supple, fine-grained tannins. A delicious wine that can be savoured on its own or enjoyed with big flavourful dishes like char-grilled New York Steak. by medium soft tannins with a lengthy finish. Pair this classic wine with prime rib, or beef tenderloin.

WINEMAKER SPECS:

Harvest Date: Late October, 2015

Bottling Date: May, 2018

Blend: Cabernet Franc, Merlot, Cabernet Sauvignon

Aging: 24 months

Oak: 75% French, 25% American

Production: limited release

Ageability: up to 8 years

Alc: 14.2% RS: g/L 2.9

pH: 3.8 TA: g/L 6.3

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

HESTER CREEK



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