



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.

Garland

Vintage: 2017 Price: \$55.99 (BC+tax) CSPC: 145362 UPC: 626990222118

Availability: Winery, online, Bench Club

HARVEST REPORT:

The 2017 growing season was one of marked contrasts, overall however it was an outstanding year. The season commenced with above normal precipitation, resulting in rapid early vine growth, which necessitated increased grapevine canopy management in late spring. The wet spring was followed by a classic Okanagan summer of hot, dry weather. This provided ideal growing conditions for superior vine growth and berry development and ensured the grapes reached full phenolic ripeness. Growing Degree Days continued their above average trend totaling 1422 (GDDs) for 2017, well above the 13 year average of 1054 for the Oliver area. Harvest commenced in late September for our whites. The red varieties were harvested in October where the warm days and crisp, cool nights assisted in fully developing grape flavours, while also retaining their acidity. All grapes were harvested by hand to maximize fruit intensity.

WINEMAKING:

Crafted to honour our historic 50 year old vineyard, our Cabernet Sauvignon dominant Bordeaux style blend was made with hand-harvested estate grapes comprised mostly of Cabernet, with small amounts of Petit Verdot, Malbec and Merlot. The fruit was carefully sorted and fermented separately. The finest lots were selected by our winemaker and then blended, and barrel aged for 24 months in our best barrels of primarily French oak. A beautifully structured and full-bodied wine, reflecting the incomparable Golden Mile Bench terroir.

TASTING NOTES:

An authentic expression of the south Okanagan, our premier red blend shows heady fruit aromas of blackberry, Italian plum, and blueberry, with wafts of antelope brush and cedar. The nicely balanced palate is fruit forward with light herbs, framed in a full tannin structure. A generous wine that will age well, pair with rich and meaty roasts such as leg of lamb.

WINEMAKER SPECS:

Harvest Date: October 20-24, 2017

Bottling Date: May 13, 2020

Blend: 84% Cabernet Sauvignon,
7% Petit Verdot, 4% Malbec, 3% Cabernet
Franc and 2% Merlot

Aged: 24 months in barrel

Oak: 70% French, 30% American

Ageability: 5-10 years

Alc: 14.7% **RS:** 2.6 g/L

pH: 3.83 **TA:** 6.6 g/L

Brix at harvest: 25.7 average

Vegan: yes

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

HESTER CREEK



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