



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.

TERRA UNICA

Cabernet Syrah

Vintage: 2018 Price: \$28.99 (BC+tax) CSPC: 623371 UPC: 626990222095

Availability: Bench Club

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:

Spicy, smoky and savoury, just over 100 cases were made of this complimentary red blend. The handpicked grapes for this vintage come from our Golden Mile Bench Estate Cabernet Sauvignon Block 7 & 8 and the Syrah from 20 year old vines of Eagles Nest Vineyard on Black Sage Road. A touch of our Cabernet Franc was added for increased complexity. The fruit was gently fermented separately in our Ganimede fermenters until desired extraction was reached. The small lots were lightly pressed, coaxed through malolactic fermentation, blended, and barreled down. Aged primarily in French Oak for over a year, this modern wine is a beautiful reflection of the south Okanagan terroir.

WINEMAKER SPECS:

Harvest Date: October 20-30, 2018

Bottling Date: May 15, 2020

Blend: 72% Cabernet Sauvignon, 23% Syrah, 5% Cabernet Franc

Aging: 16 months

Oak: 70% French, 30% American

TASTING NOTES:

Smoky meatiness meets strong and structured in this blend of approximately 2/3 Cabernet and 1/3 Syrah. The wine shows lifted aromas of Christmas Spices, along with black cherry and a touch of smoked meat. The palate is youthful and firm in its tannin structure, filled with blackberry, cedar and plum. This wine will evolve in the bottle and benefit from some aging. Pair with roasted game such as Venison or Bison.

Vegan: yes

Ageability: 5-7 years

Alc: 14.3% **RS:** 3.5 g/L

pH: 3.83 **TA:** 5.85 g/L

Brix at harvest: 25 average

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

HESTER CREEK



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