



## TERRA UNICA Cabernet Sauvignon

Vintage: 2018 Price: \$28.99 (BC+tax) CSPC: 388439 UPC: 626990222071

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:

The fruit for this small lot wine comes from a warm block planted over a decade ago on our Estate vineyard. Following hand harvesting at the end of October, the grapes were sorted, destemmed and then gently macerated in our Italian Ganimede fermenters. After pressing and malolactic fermentation in tank, the wine was aged in select, primarily French barrels for 16 months. The best barrels were selected and just 270 cases were produced for this fantastic representation of the Golden Mile Bench.

### TASTING NOTES:

Crafted exclusively for our club members, our limited production Cabernet Sauvignon hits all the right notes. This vintage displays lifted aromas of blackberry, cassis, caramel, mocha and a hint of fresh herbs. The polished palate is framed in toasty oak and leather highlights and brims with ripe dark berries, cocoa, and anise. A pleasing finish of considerable length, breadth and beauty, try pairing with a striploin and a morel mushroom and blue cheese jus.

### WINEMAKER SPECS:

Harvest Date: October 30, 2018

Bottling Date: May 15, 2020

Blend: Cabernet Sauvignon

Aging: 16 months

Oak: 75% French, 25% American

Clone: 191 Saint-Émilion, France &  
169 Bordeaux, France

Ageability: 5-7 years

Alc: 14.4% RS: 3.1 g/L

pH: 3.86 TA: 5.85 g/L

Brix at harvest: 25.1 average

Vegan: yes

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

*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.*

**HESTER CREEK**



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