



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.

SELECTED BARRELS

Merlot

Vintage: 2019 Price: \$17.99 (BC+tax) CSPC: 677195 UPC: 626990080541

Availability: Winery, online, Bench Club, grocery stores, BCLDB

HARVEST REPORT:

The 2019 grape growing season in the Oliver and Osoyoos region was one of remarkable variability, with fluctuating conditions in the winter and fall, but seeing a beautifully balanced summer. Overall Growing Degree Days (GDD) were 1598, above the 20 year average of 1474. Seasonally average temperatures with few heat spikes in the summer resulted in an even growing season overall leading to a great start for harvest. The temperatures in September were somewhat warmer than usual, however we experienced more precipitation than normal. Our picking started September 3 with the last of our table white wine grapes finished on October 2. Our Merlot harvest was completed shortly thereafter, with the last of our reds picked November 4. A severe widespread frost event throughout the entire Okanagan Valley occurred the night of October 9th. Despite this early cold snap, our remaining grapes on the vine were fortunately at the right maturity levels, with desired ripeness achieved. Crop levels were only slightly below normal and as a whole, the 2019 wines are showing outstanding aromatics and flavours, with bright natural acidity, and good colours and structure. We expect our wines from the 2019 vintage to really shine.

WINEMAKING:

The fruit for this Merlot was sourced from our Golden Mile Bench estate vineyard and select grower vineyards in the south Okanagan. The grapes were handpicked, sorted, destemmed and left whole to ferment in our Italian Ganimede fermenters for gentle flavour and colour extraction. Following alcoholic fermentation the wine was gently pressed and encouraged through malolactic fermentation. The blend was then aged in French and American Oak for 8 months for an accessible and savoury wine with well-balanced acidity and nicely integrated tannins.

TASTING NOTES:

Deliciously drinkable, our popular Merlot shows welcoming aromas of fresh Italian plum, raspberry and aromatic sage. These lead to a palate of ripe Okanagan berries, along with hints of cedar, fennel and some earthy notes. Fabulous any night of the week, enjoy with barbecued pork tenderloin and grilled summer vegetables.

WINEMAKER SPECS:

Harvest Date: October 18-25, 2019

Bottling Date: July 16, 2020

Blend: 100% Merlot

Aging: 8 months

Oak: 60% French, 40% American

Vegan: yes

Ageability: Enjoy now or up to 5 years

Alc: 13.8% **RS:** 2.05 g/L

pH: 3.73 **TA:** 6.45 g/L

Brix at harvest: 23.5 average

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

HESTER CREEK



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