



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.

Rosé Cabernet Franc

Vintage: 2020 Price: \$17.99 (BC+tax) CSPC: 776500 UPC: 626990160793

Availability: In BC at the winery, online, fine wine shops, grocery stores, BC Liquor Stores, and select Alberta locations

HARVEST REPORT:

From a winemaking perspective 2020 was an exceptional vintage in the south Okanagan. The early part of spring started out colder than average but by mid-to-late June, temperatures were at or above average. Following a summer that began a little later than usual, September was very warm resulting in our vineyards seeing a smaller than average crop with lighter grape bunches. The vines benefited from a dry September, with a smaller berry size contributing to the concentrated flavours. The warm weather in late September and early October enabled the fruit to reach ideal phenolic ripeness, with our white varietals all handpicked and fermenting in tank by the first week of October. Following a warm start to fall, the weather turned and we saw a rare snowfall and freezing event in the valley on October 23rd. Fortunately, the majority of our red grapes were harvested by then. From a temperature perspective, the 2020 vintage was the 5th warmest in growing degree days in the last 2 decades. Overall, the 2020 season delivered exceptional quality grapes of a smaller berry size with abundant ripe fruit and beautifully enhanced flavour profiles. It is a year that the quality will be talked about for years to come, producing wines that are cellar worthy.

WINEMAKING:

The Cabernet Franc for this vintage is sourced from select Oliver and Osoyoos area growers. The grapes were handpicked, destemmed and left whole to cold soak for 4 days on the skins. The fruit was then gently pressed, racked and underwent a long, cool fermentation of 32 days at 12°C. The ferment was stopped just prior to dryness to feature the natural juicy strawberry flavours. The resulting lots were blended and aged in stainless steel for 4 months and bottled early in the season to best retain the concentrated fruit aromatics and flavours.

WINEMAKER SPECS:

Harvest Date: October 4-20, 2020
Bottling Date: January 20, 2021
Blend: Cabernet Franc
Vegan: Yes

TASTING NOTES:

A pretty Rosé, that showcases the fun side of Cabernet Franc, this vintage expresses vivid aromas of rhubarb, strawberry, watermelon and hints of white pepper. A pleasing and luscious palate follows of juicy rainier cherry, strawberry and candy apple. Unoaked, refreshing and absolutely delightful. Serve well chilled and pair with summer charcuterie plates of cured meats, olives, creamy blue cheeses and fruit chutney.

Ageability: Enjoy now, or up to 2 years
Alc: 13.0% **RS:** 9.7 g/l
PH: 3.14 **TA:** 6.78 g/l
Brix at harvest: 22.6 average

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

HESTER CREEK



Hester Creek Estate Winery · 877 Road 8, Oliver, British Columbia
1.866.498.4435 · info@hestercreek.com · www.hestercreek.com