



ORIGIN WINES

2018 GARLAND

HARVEST & VITICULTURE 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

Garland, our iconic Cabernet Sauvignon driven Bordeaux style blend, is one of the last handpicked blocks on our historic estate. Following harvest, the nicely ripened grapes are hand sorted, destemmed, and left intact to ferment in our Italian Ganimede fermenters. Following a 14-day maceration, the wine was gently pressed and barreled early to undergo malolactic fermentation. Garland sees only our best French barrels, primarily Saint Martin and Alain Fouquet, in a medium to medium plus toast. The individual barrels are then blended with the remaining components, Merlot, Petit Verdot, a splash of Malbec and Cabernet Franc. A stellar representation of the Golden Mile Bench, that will cellar well.

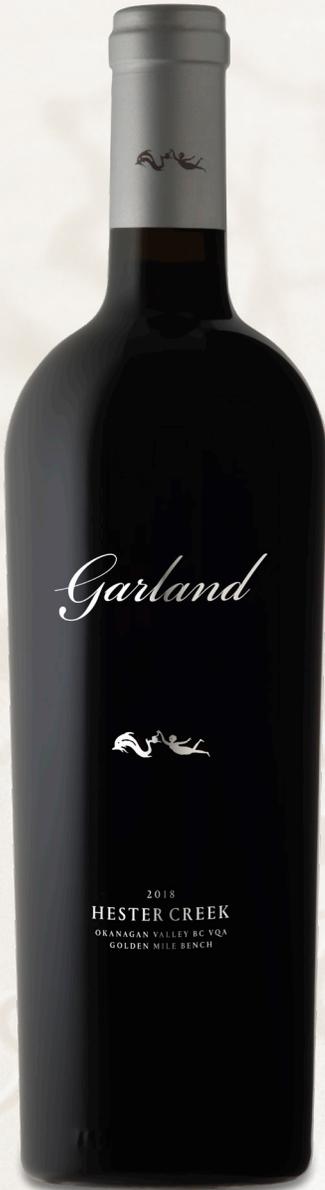
TASTING NOTES

Savoury and enveloping, this vintage of Garland leads with black currant, blackberry, and dried herb aromas. The full-bodied palate showcases a pleasantly firm tannin structure with flavours of huckleberry and currants, along with vanilla undertones and a streak of minerality. Quietly impressive with a polished texture, our premier red wine will pair well with a multitude of cuisines from braised meats to earthy mushroom driven dishes and full flavoured cheeses.

WINERY PRICE: \$59.99 (BC+TAX)

CSPC: 145362

UPC: 626990222118



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Wines of phenomenal origin and destiny, the Judge and Garland are crafted from the best barrels in our cellar, and are an authentic expression of our historic Golden Mile Bench estate.

Harvest Date:	October 27-November 2, 2018
Bottling Date:	May 13, 2021
Grape Variety:	70% Cabernet Sauvignon, 11% Merlot, 10% Petit Verdot, 5% Malbec, 4% Cabernet Franc
Vegan:	Yes
Aging:	24 months in oak
Oak:	100% French
Ageability:	Enjoy now or cellar up to 10 years
Alcohol:	14.7%
Residual Sugar:	0.12 g/l
pH:	3.75
Total Acidity:	6.15 g/l
Brix at Harvest:	24.8 average
Availability:	Winery, online, Bench Club, Terrafina, and wherever fine wines are sold.

HESTER CREEK



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