



FOUNDATION WINES



2020 MERLOT

HARVEST & VITICULTURE REPORT

From a winemaking perspective 2020 was an exceptional vintage in the South Okanagan. Early 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 smaller grape bunches. The vines benefited from a dry September, with a smaller berry size contributing to concentrated flavours. The warm weather in late September and early October enabled the grapes 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 a freezing event in the valley on October 23rd. Fortunately, the majority of our red grapes were harvested by this time. 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 where the quality will be talked about for years to come, producing wines that are cellar worthy.

WINEMAKING

This vintage was crafted with premium Merlot from our Golden Mile Bench estate and from long-time Oliver area growers: Stone's Throw, Ryegrass and Chahal vineyards. The grapes were handpicked, sorted, destemmed and left whole to ferment in our Ganimede fermenters for between 12 to 16 days for gentle flavour and colour extraction. The wine was blended and then aged in 60% French and 40% American oak, for a soft and fruity Merlot that nicely showcases the south Okanagan.

TASTING NOTES

This delightful Merlot shows captivating chocolate and black cherry aromas with beckoning notes of sage in the background. The generous and fruity palate bursts with black ripe fruit with a hint of fresh roasted coffee and pleasingly moderate tannins. Enjoy with cherry glazed baby back ribs or a wild mushroom and Parmesan risotto.

CSPC: 467324

UPC: 626037001140

Harvest Date:	October 20, 2020
Bottling Date:	June 23, 2021
Grape Variety:	100% Merlot
Vegan:	Yes
Aging:	8 months
Oak:	60% French, 40% American
Ageability:	Enjoy now or cellar up to 3 years
Alcohol:	13.7%
Residual Sugar:	0.41 g/l
pH:	3.69
Total Acidity:	6.45 g/l
Brix at Harvest:	23.7 average
Availability:	Private liquor stores, restaurants



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Our Roots Run Deep, with wines founded in great quality and value, born of this unique place in the Okanagan Valley.

HESTER CREEK



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