



FOUNDATION WINES

2021 CABERNET MERLOT



HARVEST & VITICULTURE REPORT

The 2021 growing season in the South Okanagan was one for the history books as the driest on record, due in large part to the “Heat Dome” and its record breaking high temperatures. It was also one of the warmest years, seeing the most growing degree days GDD (1758) since 2015. Following flowering, we experienced an extremely dry and hot June during fruit set. The heat led to a lighter fruit set and smaller berry size than usual. While there was less fruit per vine and the yield was light in volume, on the upside the smaller berries in the clusters resulted in more concentrated flavours and colours on the red varieties. Similarly, for the white varieties there are intense flavours and vibrant aromatics. With the warm dry season, the grapes reached phenolic ripeness earlier than usual with harvest commencing and finishing early. We began picking the whites on August 27th for our Ti Amo (Prosecco-style sparkling wine). We started picking our first reds in mid-September with our block 10 Merlot on September 14th at our historic Golden Mile Bench estate vineyard. We finished our last estate reds pick with Cabernet Sauvignon from block 8 of our Golden Mile Bench vineyard on October 28, 2021. Overall, the 2021 harvest produced wines of outstanding quality and varietal character. We expect to see some intense, fruit driven wines, with excellent depth of flavour.

WINEMAKING

Our popular Bordeaux style blend is crafted with nicely ripened Cabernet Franc, Merlot and Cabernet Sauvignon handpicked fruit from our estate vineyard and nearby Oliver and Osoyoos vineyards. The grapes were carefully sorted, destemmed and gently fermented in our Italian Ganimede tanks for rich colour and tannin extraction. The varieties were then blended, with the Cabernet Franc providing a lovely elegance, Merlot the pleasing texture and Cabernet Sauvignon a strong foundation. Aged 8 months in 75% French and 25% American oak for a smooth and well-rounded wine that is ready to enjoy now.

TASTING NOTES

Deep and delicious, this Cabernet dominant blend has a bouquet of fragrant sage, ripe plum and vanilla aromas. A smooth and full-bodied palate follows with rich tannins and wild black cherry/blackberry flavours along with coffee bean notes. Fantastic for dinner parties, try with grilled meats or savoury roasted vegetables.

CSPC: 524678

UPC: 626037002024

Harvest Date:	September to November, 2021
Bottling Date:	June 24, 2022
Grape Variety:	50% Cabernet Franc, 38% Merlot, 12% Cabernet Sauvignon
Vegan:	Yes
Aging:	8 months
Oak:	75% French, 25% American
Ageability:	Enjoy now or cellar up to 5 years
Alcohol:	13.4%
Residual Sugar:	.52 g/l
pH:	3.75
Total Acidity:	6.29 g/l
Brix at Harvest:	24.0 average
Availability:	Restaurants, private liquor stores in BC and AB



FOUNDATION WINES

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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