

2019

HESTER CREEK



GARLAND



ORIGIN WINES

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 & VITICULTURE 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, and 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. The temperatures in September were somewhat warmer than usual, however we experienced more precipitation than normal. Harvest started September 3rd with the last of our white grapes picked on October 2nd. Our Merlot harvest was completed shortly thereafter, with the last of our reds grapes picked November 4th. 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 at the ideal 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 colour and structure.

WINEMAKING

This full-bodied Bordeaux-style blend is approximately $\frac{3}{4}$ Cabernet Sauvignon from Blocks 7 and 8 of our historic property, the other varietals comprise Petit Verdot, Cabernet Franc, Malbec and Merlot. The handpicked grapes were carefully hand sorted and cold soaked for a two-day period for ideal extraction of the aroma and flavour compounds. A gentle fermentation in our Italian Ganimede tanks was followed by an extended maceration time, and then careful pressing. After malolactic fermentation the lots were blended and then aged for 24 months in tight grain, French oak barrels from Saint Martin, Alain Fouquet and Tonnellerie Orion. The variety of premium cooperages contributes additional layers of complexity, for a wine of beautiful depth and excellent ageability.

TASTING NOTES

Made with grapes from our historic Golden Mile Bench Estate, this powerful yet elegant wine is crafted to honour our 1968 Old Vine vineyard. Cabernet Sauvignon dominant, this vintage shows initial aromas of fresh blackberry, mint, cocoa, and a savoury earthiness. The rich palate leads with a polished tannin structure, red currants, and Saskatoon berries, followed by a lengthy, promising finish. Elegant and finely structured, try paired with prime rib roast or a fresh morel mushroom bruschetta.

Harvest Date:	mid to late October, 2019	Winery Price	\$64.99 (BC+tax)
Bottling Date:	May 6, 2022	CSPC	145362
Grape Variety:	74% Cabernet Sauvignon, 14% Petit Verdot, 6% Cabernet Franc, 5% Malbec, 1% Merlot	UPC	626990222118
Vegan:	Yes		
Aging:	24 months		
Oak:	100% French		
Ageability:	Enjoy now or cellar up to 10 years		
Alcohol:	14.8%		
Residual Sugar:	0.55 g/L		
pH:	3.9		
Total Acidity:	6.8 g/L		
Brix at Harvest:	25.6 average		
Availability:	Wine Shop, Bench Club, online, wherever fine wines are sold in BC		