

2021

HESTER CREEK



MERLOT



FOUNDATION WINES

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

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

The grapes for this vintage are from our Vineyard Manager’s Fairview Vineyard along with three nearby Oliver properties: Gill, Chahal and Sage Hill. An exceptional season produced nicely ripened fruit, which was handpicked and then hand sorted on our new sorting table. The grapes were gently destemmed by our Bucher Vaslin Oscillys destemmer, followed by a gentle fermentation in our Italian red fermenters and then carefully pressed. After malolactic fermentation in stainless steel the different lots were tasted, blended and allowed to further age for 8 months in French and American oak before bottling, for a satisfyingly fresh Merlot.

TASTING NOTES

A wine for sharing, this Merlot expresses enticing aromas of fresh blackberry and cocoa. A generous palate follows with ripe plum and cherry characteristics, ending with a smooth and luscious finish. Soft tannins make for a fabulous wine on its own or enjoy with a savoury pork roast and Italian plum chutney or try a cherry glazed grilled chicken.

Harvest Date	October 3-15, 2021	CSPC	467324
Bottling Date	June 9, 2022	UPC	626037001140
Grape Variety	100% Merlot		
Vegan	Yes		
Oak	60% French, 40% American		
Ageability	Enjoy now or cellar up to 5 years		
Alcohol	13.8%		
Residual Sugar	0.2 g/L		
pH	3.7		
Total Acidity	6.6 g/L		
Brix at Harvest	24.0 average		
Availability	Private liquor stores, restaurants		