

# 2021

HESTER CREEK



## OLD VINE MERLOT



### SOURCE COLLECTION

A source of inspiration, these wines represent the treasured qualities of our rare Old Vine vineyard and that of our select South Okanagan growers.

### 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

Handpicked on November 25th and 26th from our 1968 plantings of Merlot, this rich and supple wine comes exclusively from Block 2 of our Golden Mile Bench estate property. The fruit was hand sorted, destemmed and whole berry fermented. Following a two-day cold soak on the skins for optimal aroma and flavour extraction, the tank was inoculated to undergo an extended maceration for over 15 days in our Italian Ganimede fermentation tanks. These tanks use the natural CO2 energy for mixing cycles and provide ideal extraction of colour and tannin in the wine. Following maceration, the wine was gently pressed and encouraged through malolactic fermentation. The wine was then aged for 18 months in predominantly French oak barrels for seamless integration of fruit and oak.

### TASTING NOTES

Rich aromas of cherry and cola greet the nose with an elegant touch of anise and sage. On the palate, luscious flavours of ripe cherries and mocha envelop the tastebuds and lead into notes of light tobacco, leather and allspice. Pair the 2021 vintage with a breaded, cumin-encrusted chicken breast sandwich with aged Gouda.

Harvest Date	November 25-26, 2021	Winery Price	\$29.99 (BC+tax)
Bottling Date	May 26, 2023	CSPC	77347
Grape Variety	100% Merlot	UPC	626990370012
Clone	181 and 184 Bordeaux, France		
Vegan	Yes		
Aging	18 months		
Oak	75% French, 25% American		
Ageability	Enjoy now or cellar up to 5 years		
Alcohol	13.7%		
Residual Sugar	0.7 g/L		
pH	3.8		
Total Acidity	5.8 g/L		
Brix at Harvest	25.4 average		
Availability	Wine Shop, Bench Club, online, and wherever fines wines are sold in BC		