



Our roots run deep with half century old vines, rooted in the Golden Mile Bench's exceptional terroir. Blending sustainable vineyard practices and innovative winemaking, we craft wines of distinction that are an intensely flavoured expression of our historic vineyard.

Garland

Vintage: 2016 Price: \$55.99 (BC+tax) CSPC: 145362 UPC: 626990222118

Availability: Winery, online, Bench Club

HARVEST REPORT:

The 2015/16 winter was relatively mild with no extended periods of major freezing, resulting in uniform bud break. Spring was one of the driest on record; with Growing Degree Days (GDDs) the highest ever recorded in May. These warm, dry conditions resulted in bud break two weeks earlier than anticipated. The warm temperatures continued through June, suggesting that harvest could commence as much as a month earlier than normal. However, temperatures changed in July; making it the fourth coldest July on record. This cooling July trend, combined with some unseasonal rain, slowed down the ripening process resulting in beautifully complex flavours. Cool fall nights ensured great acid structure. Harvest commenced in early September, much earlier than normal. Overall, the 2016 vintage was outstanding for both whites and reds.

WINEMAKING:

A sophisticated, Cabernet dominant blend, this is one of the last wines to ferment in our cellar. A true expression of "The Golden Mile", the fruit is hand-picked from our estate in small lots. The fruit is sorted and left on "the skins" to ferment up to 20 days in our Italian Ganimede fermenters. The Cabernet and Merlot lots are fermented separately, while the Petit Verdot and Malbec are co-fermented. After the gentle maceration process, the individual lots are pressed, blended and then barrel aged in predominately medium plus toast, French barriques, for a minimum of 18 months. A rich, Bordeaux style red that is a fitting tribute to our historic vineyard.

TASTING NOTES:

Crafted in small lots from beautifully ripened estate fruit, this rich and polished cuvée shows lifted aromas of cedar, coconut, leather, blackberry, and sage, with spicy cinnamon and nutmeg. An expressive and silky palate follows of concentrated blackberry, currants and black cherry flavours. Medium soft tannins round out a lingering finish. A wine to cellar, enjoy with marbled ribeye and a blackberry jus.

WINEMAKER SPECS:

Harvest Date: late October 2016
Bottling Date: March 22 2019
Blend: 70% Cabernet Sauvignon, 13.5% Merlot, 7.5% Petit Verdot, 5.5% Malbec, 3.5% Cabernet Franc
Production: 350 cases
Aged: 18 months in barrel

Oak: 75% French, 25% American
Ageability: up to 10 years
Alc: 13.9% **RS:** 2 g/L
pH: 3.9 **TA:** 6.3 g/L
Brix at harvest: 25.9 average
Vegan: yes

Alc: alcohol | RS: residual sugar | TA: total acidity

HESTER CREEK



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