



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.

Character Red

Vintage: 2017 Price: \$18.99 (BC+tax) CSPC: 158311 UPC: 626990112228

Availability: Winery, online, Bench Club, VQA stores, private liquor stores, restaurants, BCLDB

HARVEST REPORT:

The 2017 growing season was one of marked contrasts, overall however it was an outstanding year. The season commenced with above normal precipitation, resulting in rapid early vine growth, which necessitated increased grapevine canopy management in late spring. The wet spring was followed by a classic Okanagan summer of hot, dry weather. This provided ideal growing conditions for superior vine growth and berry development and ensured the grapes reached full phenolic ripeness. Growing Degree Days continued their above average trend totaling 1422 (GDDs) for 2017, well above the 13 year average of 1054 for the Oliver area. Harvest commenced in late September for our whites. The red varieties were harvested in October where the warm days and crisp, cool nights assisted in fully developing grape flavours, while also retaining their acidity. All grapes were harvested by hand with gentle care in the processing, ensuring fruit integrity.

WINEMAKING:

Crafted from our Golden Mile Bench vineyard, this harvest displayed good phenolic ripeness with its fruit, benefiting from a little more hang time. The varietals for this easy drinking wine were fermented in separate smaller lots, barrel aged for 8 months and cross blended early to encourage a harmonious structure.

TASTING NOTES:

Our popular estate fruit red blend has alluring aromas of black pepper, black licorice, smoked meat, anise and violet. These lead to a full, pleasing palate of dark ripe cherries, along with pepper, cedar and sandalwood. Pair this easygoing blend with cherry braised lamb shank, or warm stews on a chilly fall night.

WINEMAKER SPECS:

Harvest Date: October, 2017
Bottling Date: August, 2018
Blend: Merlot, Petit Verdot, Syrah, and Malbec
Aging: 6-8 months

Oak: 50% American, 50% French
Production: 3,780 cases
Ageability: Enjoy now or up to 5 years
Alc: 13.8% RS: g/L 2.7 pH: 3.89
TA: g/L 5.8 Brix at harvest: 23.7 average

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

HESTER CREEK



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