



*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.*

## Reserve Cabernet Franc BLOCK 3

Vintage: 2017 Price: \$25.99 (BC+tax) CSPC: 467332 UPC: 626037001157

Availability: Winery, online, Bench Club, select restaurants, select retail stores

### 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:

Grown on our estate vineyard, our historic 50 year old Cabernet Franc vines are thinned to one bunch per shoot for a more naturally concentrated, vibrant, and nuanced wine. In addition to being visually stunning, these gnarly vines yield wines of special character. Following sorting, the grapes are de-stemmed and fermented in stainless steel. After a 20 day maceration the fruit was lightly pressed and coaxed through malolactic fermentation and then aged in our cellar in primarily French barriques for a year. The resulting wine reflects the nuance and complexity that only develops from vines that are perfectly suited to their terroir.

### TASTING NOTES:

Handcrafted with fruit from our half century old Golden Mile Bench vineyard, this new world wine has a distinctly elegant old world sensibility. This vintage sees ripe raspberry fruit, supported by black peppercorns, tobacco leaf and earthy notes. A persistent palate follows of juicy blackberry, currants, and Italian plum fruit, along with hints of minerality and tobacco leaf. A well structured and supple wine, enjoy with roast duck, pheasant or lean cuts of beef.

### WINEMAKER SPECS:

**Harvest Date:** October 20, 2017  
**Bottling Date:** April 11, 2019  
**Blend:** Cabernet Franc  
**Aging:** 12 months  
**Oak:** 75% French, 25% American

**Production:** 1680 cases  
**Ageability:** up to 5 years  
**Alc:** 14.2% **RS:** 2.0 g/L  
**pH:** 3.9 **TA:** 6.0 g/L  
**Brix at harvest:** 25.5 average  
**Vegan:** yes

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

HESTER CREEK



Hester Creek Estate Winery · 877 Road 8, Oliver, British Columbia  
1.866.498.4435 · [info@hestercreek.com](mailto:info@hestercreek.com) · [www.hestercreek.com](http://www.hestercreek.com)