



*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.*

## SELECTED BARRELS

# Cabernet Merlot

Vintage: 2017 Price: \$17.99 (BC+tax) CSPC: 13920 UPC: 626037003021

Availability: Winery, online, Bench Club, VQA stores, 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. 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:

This vintage was crafted with estate fruit as well as three long time, local growers: Stone's Throw on the Black Sage Bench, Rockpit Vineyards in west Oliver, and Chahal Vineyard in north Oliver. This combination of premium south Okanagan vineyards provides a pleasing balance of ripeness and tannic structure to the wine. Fermented in our specialized stainless steel Ganimede Fermenters delivers a gentle extraction of colours and flavours.

## WINEMAKER SPECS:

Harvest Date: Late October, 2017  
Bottling Date: June, 2018  
Blend: Cabernet Sauvignon,  
Cabernet Franc, Merlot  
Production: 4000 cases

## TASTING NOTES:

This approachable blend has dark cherry, black currant and vanilla aromas. Flavours of ripe plum, juicy blackberry and a touch of light herbal spice fill the palate. Medium soft tannins frame this immensely drinkable wine with an enjoyably soft finish. Pair with grilled striploin or your favourite steak.

Aging: 8 months  
Oak: 50% American, 50% French  
Ageability: enjoy now or up to 5 years  
Alc: 13.9% RS: g/L 2.6  
pH: 3.84 TA: g/L 6.3  
Brix at harvest: 23.9 average

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

## HESTER CREEK



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