



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

Merlot

Vintage: 2017 Price: \$17.99 (BC+tax) CSPC: 677195 UPC: 626990080541

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 pleasing red is crafted with fruit from select south Okanagan vineyards: Citrus Hill and Star in Osoyoos and Stone's Throw on the Black Sage Bench. The hand-picked fruit is carefully sorted, destemmed and crushed. The wine is fermented on the skins until optimum extraction is reached and then is gently pressed.

TASTING NOTES:

Soft and fruity, this delicious wine is harmonious on the nose and palate. Aromas of Italian plum, bright cherry, toast and sagebrush, are followed by savoury ripe plum flavours and a supple, round mouthfeel. Pair our lip-smacking Merlot with BBQ ribs or a medium-bodied cheese such as Gouda or Gruyère.

WINEMAKER SPECS:

Harvest Date: mid-October, 2017
Bottling Date: June 2018
Blend: Merlot
Aging: 8 months
Oak: 50% American, 50% French

Production: 3400 cases
Ageability: enjoy it now or up to 5 years
Alc: 14.1% RS: g/L 2.6
pH: 3.83 TA: g/L 6.3
Brix at harvest: 24.2 average

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

HESTER CREEK



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