



ORIGIN WINES

2018 THE JUDGE

HARVEST & VITICULTURE REPORT

The 2018 growing season was one of the most tumultuous in the last 20 years, with Growing Degree Days (GDD) totaling 1575, essentially at the 10 year average, however the year was anything but average. The season started slowly with cool spring temperatures delaying our typical budbreak. This was followed by rapid, record setting heat in late April and May with growth going into overdrive and thus flowering occurring earlier than usual. Dry conditions during flowering brought an excellent fruit set with heavy, though well-balanced, bunch development. The early summer months were quite typical for the Okanagan – warm and dry. However, a cool, early fall slowed ripening down. The cooler than normal autumn temperatures allowed grape maturity to finish with elegant acidity, great complexity and fantastic flavour development. With conditions varying considerably throughout the year, viticulturalists needed to adapt management practices quickly, to ensure 2018 would be an exceptional year.

WINEMAKING

Exclusively farmed on our estate, the grapes come from some of the oldest vines on our Golden Mile Bench property. This vintage was crafted with handpicked Merlot, old vine Cabernet Franc, and Cabernet Sauvignon, and fermented in our Ganimede fermenters for 15 days. These unique Italian tanks use natural carbon dioxide to gently extract colour, tannin and aromatics. The varietals were then gently pressed and following malolactic fermentation aged on fine lees for several months. The lots were then judged, blended and aged for a further 24 months in primarily French oak barrels, 35% of which were new. A deftly balanced wine, with ideal ripeness, acidity and a complexity of flavours, which will cellar gracefully for many years.

TASTING NOTES

A harmonious balance of classic Bordeaux varietals, this vintage has heady aromas of cocoa, vanilla, leather, sagebrush and saskatoon berry. These lead to a lush palate brimming with mocha and black cherry, along with a subtle umami savoriness. A full round mouthfeel with supple structured tannins and a lasting minerality on the finish. If enjoying young, decanting is recommended. Pairs wonderfully with a hearty stew and blue cheese dumplings or a grilled rib eye off the BBQ.

PRICE: \$43.99 (BC+TAX) CSPC: 133124 UPC: 626990112235



ORIGIN WINES

Wines of phenomenal origin and destiny, the Judge and Garland are crafted from the best barrels in our cellar, and are an authentic expression of our historic Golden Mile Bench estate.

Harvest Date:	October 7 - November 2, 2018
Bottling Date:	May 12, 2021
Grape Variety:	37% Merlot, 33% Cabernet Franc, 30% Cabernet Sauvignon
Vegan:	Yes
Aging:	24 months in oak
Oak:	75% French, 25% American
Ageability:	Up to 8 years
Alcohol:	14.4%
Residual Sugar:	0.23 g/L
pH:	3.72
Total Acidity:	6.1 g/L
Brix at Harvest:	24.8 average
Availability:	Winery, online, Bench Club, Terrafina, and wherever fine wines are sold.

HESTER CREEK



Hester Creek Estate Winery · 877 Road 8, Oliver, British Columbia V0H 1T0
1.866.498.4435 · info@hestercreek.com · www.hestercreek.com