



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: 2018 Price: \$25.99 (BC+tax) CSPC: 467332 UPC: 626037001157

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

HARVEST 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:

Made exclusively with premium fruit from Block 3 of our historic 1968 vineyard, the vines were thinned to one bunch per shoot for more balanced growth development and improved air and sunlight exposure. The grapes were hand harvested, then destemmed and whole berry pressed to ferment in our Ganimede Italian fermenters. These unique tanks gently extract colour, tannin and aromatics, the resulting wine is pressed, the juice fractions are separated, and only the best lots are chosen. Following malolactic fermentation the wine was aged for 18 months in predominately French oak barrels and then aged in our cellar. A Cabernet Franc of remarkable character that is a gorgeous representation of the Golden Mile Bench.

WINEMAKER SPECS:

Harvest Date: October 2018
Bottling Date: May 14, 2020
Blend: Cabernet Franc
Aging: 18 months
Oak: 75% French, 25% American

TASTING NOTES:

Savoury and refined, this vintage welcomes sun-baked notes of dill, sunflowers and sagebrush. The palate shows fresh raspberry and blackberry fruit and a light peppery, toastiness. Beautiful structure with lasting elegance, try pairing with duck confit or a vegan herbed farrotto.

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

HESTER CREEK



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