



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: 2018 Price: \$17.99 (BC+tax) CSPC: 13920 UPC: 626037003021

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

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:

This vintage is made with fruit from a number of our vineyards as well as long time, local growers in the south Okanagan. We selected Citrus Hill Vineyard's warm and sunny site in west Osoyoos for their Merlot and Cabernet Sauvignon. Along with Chahal Vineyard in north Oliver for Merlot, and one of our vineyard manager Iqbal Gill's vineyards in Oliver for his Cabernet Franc. The varietals were fermented separately in our Italian style, Ganimede fermenters, for a gentle extraction of the fruit's colours and flavours. Following malolactic fermentation, the resulting wines are blended and aged in equal parts American and French oak for eight months for a pleasing Bordeaux style wine that is ready to enjoy now.

WINEMAKER SPECS:

Harvest Date: mid-October, 2018

Bottling Date: June 25, 2019

Blend: 49% Merlot, 29% Cabernet Sauvignon, 22% Cabernet Franc

Aging: 8 months

Oak: 50% American, 50% French

TASTING NOTES:

Our approachable blend of Merlot, Cabernet Sauvignon and Cabernet Franc has enticing aromas of black currant, dark cherry, and light toast. The soft and pleasing palate has nicely rounded tannins, with bright plum, vanilla, and cedar notes. A fantastic wine for weeknight dinners or parties, pair with good friends and a NY striploin hot off the bbq.

Production: 4000 cases

Ageability: Enjoy now or up to 5 years

Alc: 13.8% **RS:** 2.1 g/L

pH: 3.82 **TA:** 5.85 g/L

Brix at harvest: 23.8 average

Vegan: yes

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

HESTER CREEK



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