



*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: 2018 Price: \$17.99 (BC+tax) CSPC: 677195 UPC: 626990080541

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 comprised mainly of five different local lots. Fruit from three of our vineyard manager Iqbal Gill's vineyards in Oliver were blended with our Golden Mile Bench estate Merlot from Blocks 1 and 10. The fruit was hand-picked and then macerated in our Italian Ganimede fermenters for gentle flavour and colour extraction. Following primary fermentation on the skins, the lots are pressed and encouraged through malolactic fermentation. The resulting blend sees an equal mix of French and American oak for a palate pleasing wine that nicely showcases south Okanagan Merlot.

### TASTING NOTES:

This delightful Merlot has appealing aromas of dusty sage, black cherry, and mocha. A complimentary palate follows of ripe Bing cherry and Italian plum, along with dark chocolate and malt. Well-integrated tannins with a juicy vibrancy continue through a lingering finish. Enjoy this crowd pleaser with grilled pork tenderloin and charred Okanagan cherries.

### WINEMAKER SPECS:

**Harvest Date:** October 1-16, 2018

**Bottling Date:** August 10, 2019

**Blend:** 100% Merlot

**Aging:** 8 months

**Oak:** 50% American, 50% French

**Vegan:** yes

**Production:** 5000 cases

**Ageability:** Enjoy now or up to 5 years

**Alc:** 13.8%      **RS:** 2.2 g/L

**pH:** 3.76      **TA:** 5.95 g/L

**Brix at harvest:** 23.5 average

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

## HESTER CREEK



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