



STORIED SERIES

2019 CABERNET SAUVIGNON

HARVEST & VITICULTURE REPORT

The 2019 grape growing season in the Oliver and Osoyoos region was one of remarkable variability, with fluctuating conditions in the winter and fall, and a beautifully balanced summer. Overall Growing Degree Days (GDD) were 1598, above the 20 year average of 1474. Seasonally average temperatures with few heat spikes in the summer resulted in an even growing season. The temperatures in September were somewhat warmer than usual, however we experienced more precipitation than normal. Harvest started September 3 with the last of our white grapes picked on October 2. Our Merlot harvest was completed shortly thereafter, with the last of our reds grapes picked November 4. A severe widespread frost event throughout the entire Okanagan Valley occurred the night of October 9th. Despite this early cold snap, our remaining grapes on the vine were at the ideal maturity levels, with desired ripeness achieved. Crop levels were only slightly below normal and as a whole, the 2019 wines are showing outstanding aromatics and flavours, with bright natural acidity, and good colour and structure.

WINEMAKING

The grapes for our small lot Cabernet Sauvignon are from a superb, warm site on our Golden Mile Bench vineyard, blocks 7 and 8*. They are French Clone 191 from St. Émilion and 169 from Bordeaux, which bring a ripe, approachable, rich texture to this wine. Planted over 15 years ago, the vines prefer little irrigation*, producing smaller, more intense berries. The fruit was handpicked, sorted, destemmed and then gently fermented in our Italian Ganimede fermenters. After 16 days* of extraction on the skins, the grapes were pressed to undergo malolactic fermentation and then barrel aged in primarily French oak barrels for 18 months. A powerhouse, yet beautifully styled wine, it will cellar gracefully for many years. **This is a reference to the icons on the front label.*

TASTING NOTES

Full bodied and richly layered, our Storied Series Cabernet Sauvignon is available exclusively at our winery and through the Bench Club with less than 500 cases made. This vintage expresses ripe black cherry and cocoa aromas, along with a touch of fresh cut clover. Cassis, caramel, and white pepper notes follow on the intense and flavourful palate. The wine shows a stony minerality, with a lengthy tannic finish. A brilliant showcase of Golden Mile Bench terroir. Pair with a nicely marbled, grilled steak such as Alberta Angus ribeye.

PRICE: \$34.99 (BC+TAX)

CSPC: 388439

UPC: 626990222071



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Each of these small lot wines tell a unique story of its meticulous, sustainable viticulture, its distinctive terroir, and innovative and careful winemaking practices.

Harvest Date:	October 30, 2019
Bottling Date:	May 27, 2021
Grape Variety:	100% Cabernet Sauvignon
Vegan:	Yes
Aging:	18 months
Oak:	75% French, 25% neutral American
Ageability:	Enjoy now or cellar up to 7 years
Alcohol:	14.6%
Residual Sugar:	0.35 g/l
pH:	3.81
Total Acidity:	6.4 g/l
Brix at Harvest:	25.1 average
Availability:	Wine shop, Bench Club, online



HESTER CREEK



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