



Character Red

Vintage: 2019 Price: \$18.99 (BC+tax) CSPC: 158311 UPC: 626990112228

Availability: Winery, online, Bench Club, grocery stores, private liquor stores, restaurants, BCLDB

HARVEST 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, but seeing 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 overall leading to a great start for harvest. The temperatures in September were somewhat warmer than usual, however we experienced more precipitation than normal. Our picking started September 3 with the last of our table white wine grapes finished on October 2. Our Merlot harvest was completed shortly thereafter, with the last of our reds 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 fortunately at the right 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 colours and structure. We expect our wines from the 2019 vintage to really shine.

WINEMAKING:

Fruit for our Character Red is sourced primarily from our historic estate vineyard on the Golden Mile Bench. The predominant varieties in this vintage are our Italian Merlot along with Syrah and Petit Verdot. Small amounts of Malbec, Cabernet Sauvignon and Cabernet Franc were added to the blend for additional savoury red fruit, peppery elements and to contribute a more dynamic finish. The grapes were entirely hand harvested and hand sorted, then destemmed and left intact to ferment in our Italian Ganimede fermenters. The fermenting lots are mixed gently in a natural process that uses the CO₂. After desired colour and flavour extraction has been reached and fermentation is near completion the juice is carefully pressed. The lots undergo malolactic fermentation, then are blended and matured in primarily French oak for a wine rich in texture, body and character.

WINEMAKER SPECS:

Harvest Date: mid-October, 2019
Bottling Date: July 23, 2020
Blend: 49% Merlot, 21% Syrah,
16% Petit Verdot, 5% Cabernet Sauvignon,
5% Malbec, 4% Cabernet Franc
Vegan: yes

TASTING NOTES:

Juicy and inviting this vintage displays heady scents of blueberry, blackberry, white pepper, clove and allspice. The palate is full and luscious, filled with a dark fruit basket of Italian plums and blueberries along with fresh pepper and creamy caramel. A wine of character and finesse with a lengthy finish. Enjoy with good friends and try pairing with charred leg of lamb or an Indian spiced portobello mushroom burger topped with smoked Gouda.



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.

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

HESTER CREEK



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