



SOURCE COLLECTION



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A source of inspiration, these wines represent the treasured qualities of our rare Old Vine vineyard and that of our select South Okanagan growers.

2019 OLD VINE CABERNET FRANC

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

This full-bodied wine is crafted with grapes from Block 3 of our historic Golden Mile Bench vineyard, with original plantings dating back to 1968. The vines were thinned to one bunch per shoot and fruit was handpicked, sorted, and destemmed. The grapes were left whole and fermented on the skins for 17 days in our Italian Ganimede fermenters. After desired extraction was achieved, the Cabernet Franc was gently pressed and fermented, the wine was then racked off fine lees and barrel aged for 18 months. Our winemaker uses primarily French oak barriques, with the accompaniment of 25% American neutral oak barrels. A beautifully structured wine that demonstrates the incredible intensity and finesse of old vine fruit.

TASTING NOTES

Quietly powerful, this vintage of our Old Vine Cabernet Franc shows fresh aromas of blackberry, saskatoon berry, and white pepper. A rich, alluring palate follows of vanilla and raspberry, with a hint of sandalwood, ending with a persistent and round finish. A concentrated and complex wine, that drinks well now but will also cellar gracefully. Pair with barbequed turkey burgers or with roasted beets and goat cheese.

PRICE: \$25.99 (BC+TAX)

CSPC: 467332

UPC: 626037001157

Harvest Date:	November 4, 2019
Bottling Date:	May 27, 2021
Grape Variety:	100% Cabernet Franc
Vegan:	Yes
Aging:	18 months
Oak:	75% French, 25% American
Ageability:	Enjoy now or cellar up to 5 years
Alcohol:	14.5%
Residual Sugar:	0.18 g/l
pH:	3.86
Total Acidity:	6.28 g/l
Brix at Harvest:	24.7 average
Availability:	Wine shop, Bench Club, online, and wherever fines wines are sold



HESTER CREEK



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