



Rosé Cabernet Franc

Vintage: 2019 Price: \$17.99 (BC+tax) CSPC: 776500 UPC: 626990160793

Availability: In BC at the winery, online, fine wine shops, grocery stores, BC Liquor Stores, and select Alberta locations

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:

The handpicked grapes for this vintage were sourced from three longtime growers in the South Okanagan: Star Vineyard in Osoyoos, Gill Road 7 Vineyard in southwest Oliver and Chahal Vineyard in north Oliver. The fruit was cold soaked for 3 days to achieve desired colour and aromatics, then gently pressed and fermented for 20 days in stainless steel. Fermentation was stopped just short of dryness to retain some natural fruit sweetness. A brightly refreshing example of Cabernet Franc.

TASTING NOTES:

Delicious and tempting, this medium bodied Rosé offers fresh aromas of cranberries and crabapples, along with a whiff of white pepper. Lightly sweet flavours of wild strawberry, rhubarb and cranberry greet the palate. Enjoy this pretty wine well chilled on the deck, or with your favourite Mediterranean cuisine, such as Italian salami, warm olives and strong cheeses.

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.

WINEMAKER SPECS:

Harvest Date: October 17, 2019
Bottling Date: January 2020
Blend: Cabernet Franc
Production: 3500 cases
Vegan: Yes

Ageability: Enjoy now
Alc: 13.2% **RS:** 11.4 g/l
PH: 3.28 **TA:** 6.0 g/l
Brix at harvest: 23 average

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

HESTER CREEK



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