



FOUNDATION WINES

2021 CHARACTER RED



HARVEST & VITICULTURE REPORT

The 2021 growing season in the South Okanagan was one for the history books as the driest on record, due in large part to the “Heat Dome” and its record breaking high temperatures. It was also one of the warmest years, seeing the most growing degree days GDD (1758) since 2015. Following flowering, we experienced an extremely dry and hot June during fruit set. The heat led to a lighter fruit set and smaller berry size than usual. While there was less fruit per vine and the yield was light in volume, on the upside the smaller berries in the clusters resulted in more concentrated flavours and colours on the red varieties. Similarly, for the white varieties there are intense flavours and vibrant aromatics. With the warm dry season, the grapes reached phenolic ripeness earlier than usual with harvest commencing and finishing early. We began picking the whites on August 27th for our Ti Amo (Prosecco-style sparkling wine). We started picking our first reds in mid-September with our block 10 Merlot on September 14th at our historic Golden Mile Bench estate vineyard. We finished our last estate reds pick with Cabernet Sauvignon from block 8 of our Golden Mile Bench vineyard on October 28, 2021. Overall, the 2021 harvest produced wines of outstanding quality and varietal character. We expect to see some intense, fruit driven wines, with excellent depth of flavour.

WINEMAKING

Deep and rich with character, this vintage of Character Red is made with handpicked fruit primarily from our Oliver estate, complimented with grapes sourced from local growers. This vintage is a blend of Merlot, Syrah, Petit Verdot, and Malbec, including a unique clone of old vine Merlot originally from Italy. The grapes were carefully sorted, destemmed and gently fermented in separate lots in our Ganimede fermenters. After a light pressing and malolactic fermentation, the lots were blended and aged for 8 months in French and American oak. The 2021 season was a particularly intense year, producing ripe, small berries for a fabulous drinking wine with heady aromatics and a depth of colour.

TASTING NOTES

A hearty wine with a purity of fruit, featuring vivid blueberries and blackberries, mingling with white pepper, clove and sage aromas. The palate is fruit forward with juicy acidity, bursting with ripe cherry flavours, supported by smoked meat and vanilla. Enjoy this delightfully savoury blend with your favourite summer burgers or warm winter braised dishes.

WINERY PRICE: \$19.99 (BC+TAX)

CSPC: 158311

UPC: 626990112228

Harvest Date:	October, 2021
Bottling Date:	June 22, 2022
Grape Variety:	Merlot, Syrah, Petit Verdot, and Malbec
Vegan:	Yes
Aging:	8 months
Oak:	75% French, 25% American
Ageability:	Enjoy now or cellar up to 5 years
Alcohol:	13.7%
Residual Sugar:	1.32 g/l
pH:	3.72
Total Acidity:	6.2 g/l
Brix at Harvest:	23.7 average
Availability:	Wine shop, Bench Club, online, grocery stores, BCLDB, private liquor stores, and select restaurants in BC



FOUNDATION WINES

Our Roots Run Deep, with wines founded in great quality and value, born of this unique place in the Okanagan Valley.

HESTER CREEK



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