



FOUNDATION WINES

2021 ROSÉ CABERNET FRANC

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 varietals. Similarly, for the white varietals 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

Crafted entirely with Oliver area fruit, the Cabernet Franc for this vintage comes from our vineyard manager’s nearby property on Road 8 along with longtime growers on Road 7 and Pinehill Road. The grapes were handpicked, sorted, and left whole to cold soak for 4 days for ideal colour and flavour extraction. Following skin contact, the lots were pressed, cold settled, and then fermented. On average fermentation lasted 22 days at 13°C. The resulting wines were blended and aged very briefly in stainless steel tanks prior to bottling, for a naturally vibrant and juicy Rosé.

TASTING NOTES

Bright and aromatic, this lush and delicious wine shows inviting strawberry and rhubarb aromas enhanced with a hint of white pepper. The luscious, fruit forward palate is laden with ripe raspberries and sweet-tart strawberry rhubarb pie flavours. A pretty, yet intense and full-bodied Rosé, chill well and pair with cured meats, medium to strong cheeses, and a warm summer afternoon.



WINERY PRICE: \$18.99 (BC+TAX)

CSPC: 776500

UPC: 626990160793

Harvest Date:	September 24 - October 2, 2021
Bottling Date:	January 21, 2022
Grape Variety:	Cabernet Franc
Vegan:	Yes
Ageability:	Enjoy now, or cellar up to 2 years
Alcohol:	12.9%
Residual Sugar:	8.2 g/L
pH:	3.21
Total Acidity:	6.4 g/L
Brix at Harvest:	24.1 average
Availability:	Wine shop, Bench Club, online, grocery stores, private liquor stores, BC Liquor Stores, select private liquor stores in Alberta



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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