

2022

HESTER CREEK



CHARACTER RED



FOUNDATION WINES

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

HARVEST & VITICULTURE REPORT

The 2022 season at Hester Creek will be remembered as one of the most challenging, yet productive years. With the addition of new vineyards, the 2022 harvest yielded a larger crop than average. Due to cooler-than-expected spring temperatures and more rain than is typical of the South Okanagan, the season was off to a late start. By summer, temperatures rose and lasted into the autumn, extending the season with the warmest September and October on record. Growing degree days reached 1676 on average. This longer growing season led to longer hang times for the fruit as they developed phenolic ripeness. Harvest began on September 9th with our Ti Amo and finished on December 1st with our Old Vine Cabernet Franc. For the white varietals, longer hang times resulted in delicate aromatics. The red varietals hung on the vine throughout November allowing the grapes to concentrate their colours and flavours. The 2022 vintage will be remembered as a milestone year for producing exceptional, fruit-forward and age-worthy wines.

WINEMAKING

Characterized by its depth and structure, our Character Red was produced with handpicked grapes, primarily from our estate, as well as from local growers. This vintage includes a unique clone of Merlot, originally from Italy, and is complemented by a blend of Syrah, Petit Verdot and Malbec. The grapes were gently sorted and destemmed before being fermented as separate lots in our Italian Ganimede tanks. After being pressed and going through malolactic fermentation, the lots were tasted, blended and aged for eight months in French and American oak barrels. The wine was then racked, blended and bottled in June of 2023.

TASTING NOTES

Lifted aromas of white pepper, blackberry, salty sponge toffee and violets lead into a complex and layered palate. Dark fruit notes of blueberry and blackberry are enhanced by a peppery mid-palate of cured meats and fresh, roasted herbs. This is a wine to savour on your palate as it has a round and lengthy finish. Pair the 2022 vintage with BBQ burgers and vegetable skewers.

Harvest Date	November 2-11, 2022	Winery Price	\$22.99 (BC+tax)
Bottling Date	June 21-23, 2023	CSPC	158311
Grape Variety	Italian Merlot Clone, Syrah, Petit Verdot, Malbec	UPC	626990112228
Vegan	Yes		
Aging	8 months		
Oak	75% French, 25% American		
Ageability	Enjoy now or cellar up to 5 years		
Alcohol	13.2%		
Residual Sugar	2.6 g/L		
pH	3.9		
Total Acidity	5.5 g/L		
Brix at Harvest	23.3 average		
Availability	Wine Shop, Bench Club, online, grocery stores, BC liquor stores, private liquor stores, and select restaurants in BC		

