

2022

HESTER CREEK



GARLAND



ORIGIN WINES

Wines of phenomenal origin and destiny, the Judge and Garland are crafted from the best barrels in our cellar, and are an authentic expression of our South Okanagan terroir.

HARVEST & VITICULTURE REPORT

The 2022 season at Hester Creek will be remembered as one of the most challenging, yet productive years on record. 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

Made up of four varietals, the Petit Verdot and Malbec were hand harvested on October 12, with the Cabernet Sauvignon and Cabernet Franc being handpicked on November 9. All the bunches were hand sorted and destemmed with the whole berries going into our Ganimede fermentation tanks to be cold soaked for two days prior to fermentation. The Petit Verdot and Malbec were co-fermented to create an infusion of aromas and flavours, and the Cabernet Sauvignon and Cabernet Franc were fermented separately to pull out its distinctive characteristics. The lots were then cross blended and barrelled down into exclusively French oak where they aged for 24 months and were subsequently racked, blended and bottled in May of 2025.

TASTING NOTES

Aromas of cedar, clove, tobacco leaf, pencil shavings and ripe blackberry. The palate is refined, yet plush with notes of plum, cassis, vanilla and bergamot. The tannin structure is full and round suggesting great aging potential. Pair this wine with a classic peppercorn NY striploin.

Harvest Date	October 12 and November 9, 2022	Winery Price	\$64.99 (BC+tax)
Bottling Date	June 5 and 6, 2025	CSPC	145362
Grape Variety	77% Cabernet Sauvignon, 10% Cabernet Franc, 9% Petit Verdot, 4% Malbec	UPC	626990222118
Vegan	Yes		
Aging	24 months		
Oak	100% French		
Ageability	Enjoy now or cellar up to 15 years		
Alcohol	14.0%		
Residual Sugar	0.1 g/L		
pH	3.8		
Total Acidity	6.4 g/L		
Brix at Harvest	25.2 average		
Availability	Wine Shop, Bench Club, online, wherever fine wines are sold in BC		

