

# 2022

HESTER CREEK



## OLD VINE PINOT BLANC



### 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 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

Balanced and complex, the 2022 Old Vine Pinot Blanc was hand harvested from Blocks 4 and 9 of our historic Golden Mile Bench vineyard. Our roots run deep with these Block 4 vines that were planted in 1968, adding to the intensity and overall structure of this crisp white wine. Following harvest, the grapes were meticulously sorted, destemmed and whole berry pressed into stainless steel tanks. Following a long, cool fermentation for 28 days at 12°C, the wine was racked, blended with fine lees, and aged to further develop a pleasing mouth weight before being bottled in mid-January of 2023.

### TASTING NOTES

Elegant and nuanced, our 2022 Old Vine Pinot Blanc displays captivating aromas of melon, apple, stone fruits and honeysuckle, with an herbaceous note of fresh-cut alfalfa. Crisp with a pleasing mouth weight, the palate features complex notes of tart green apple with a honeyed texture and stoney minerality. Pair the Old Vine Pinot Blanc with crab cakes or a chicken and Brie sandwich.

Harvest Date	October 13-24, 2022	Winery Price	\$19.99 (BC+tax)
Bottling Date	January 18, 2023	CSPC	467316
Grape Variety	100% Pinot Blanc	UPC	626037001126
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.7%		
Residual Sugar	2.84 g/L		
pH	3.52		
Total Acidity	6.53 g/L		
Brix at Harvest	22.0 average		
Availability	Wine Shop, Bench Club, online, grocery stores, private liquor stores, select private liquor stores in Alberta		