

2022

HESTER CREEK



PINOT NOIR



STORIED SERIES

These fine wines tell the unique story of their distinctive terroir, meticulous viticulture and innovative winemaking practices at Hester Creek.

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 varieties, longer hang times resulted in delicate aromatics. The red varieties 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

The 2022 Pinot Noir was hand harvested in early October of 2022. After sorting and crushing, the must went through a 20-day open top fermentation which used a hand punch down method to integrate the colour and tannins. The wine was transferred to exclusively French oak barrels where it was aged for 24 months. The final product was then racked, cross blended and bottled on April 23, 2025.

TASTING NOTES

Lifted aromas of ripe dark cherry, currants, bay leaf and an earthiness reminiscent of damp cedar. The palate elicits a soft creaminess on entry with bright cherry, raspberry notes and a hint of clove. This medium bodied wine would pair very well with a roast turkey dinner or classic beef bourguignon.

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| Harvest Date | Early October, 2022 | Winery Price | \$34.99 (BC+tax) |
| Bottling Date | April 23, 2025 | CSPC | 355382 |
| Grape Variety | 100% Pinot Noir | UPC | 696852186988 |
| Aging | 28 months | | |
| Ageability | Enjoy now or cellar up to 5 years | | |
| Alcohol | 12.9% | | |
| Residual Sugar | 0.06 g/L | | |
| pH | 3.80 | | |
| Total Acidity | 6.46 g/L | | |
| Brix at Harvest | 22.3 average | | |
| Availability | Wineshop, online | | |

