



2022 ROSÉ CABERNET FRANC

HARVEST & VITICULTURE REPORT

The 2022 growing 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. Growing degree days reached 1676, with summer temperatures rising and lasting into the autumn. This extended the growing season with the warmest September and October on record. The lengthened 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

The 2022 Rosé Cabernet Franc was crafted entirely from Cabernet Franc grapes hand picked from four vineyards in the South Okanagan: Star Vineyard in Osoyoos, Pandher Farms Vineyard south of Oliver, the Chahal Home Vineyard and the Gill Vineyard on Road 8. The grapes were hand sorted, destemmed and cold soaked on the skins for three days to extract the notably vibrant pink hue. Once the desired colour was achieved, the juice was pressed off the skins in preparation for a long, cool fermentation. The fermentation was interrupted just prior to dryness to retain the expressive aromatic nose of the Cabernet Franc. The lots were then cross blended and allowed to age on fine lees for four months. This refreshing and luscious Rosé was bottled in early 2023.

TASTING NOTES

Our 2022 Rosé Cabernet Franc is a wine to please the senses. A vibrant ruby colour greets the eyes, followed by a hint of white pepper on the nose with aromatic notes of ripe stewed rhubarb and strawberry. Lively and fresh, the palate has an initial tart, fruit-forward entry. This is followed by concentrated cranberry and dried cherry flavours with a lingering, mild tannin on the finish. Enjoy this wine on any occasion as an aperitif or paired with a charcuterie board, complete with cured meats, smoked salmon and an assortment of fine cheeses.

WINERY PRICE: \$19.99 (BC+TAX)

CSPC: 776500

UPC: 626990160793

Harvest Date:	October 11-20, 2022
Bottling Date:	January 20, 2023
Grape Variety:	100% Cabernet Franc
Vegan:	Yes
Ageability:	Enjoy now, or cellar up to 2 years
Alcohol:	12.8%
Residual Sugar:	11.0 g/L
pH:	3.4
Total Acidity:	7.2 g/L
Brix at Harvest:	24.0 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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