

# 2022

## HESTER CREEK



# SYRAH



### SOURCE COLLECTION

A source of inspiration, these wines represent the treasured qualities of our rare Old Vine vineyard and that of our select South Okanagan growers.

### 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

Our 2022 Syrah was hand harvested late in the season at a time when the grapes reached their zenith of ripeness. This longer growing season allowed for the skins to raisin and thereby increased the concentration of flavour. They were hand sorted, destemmed and cold soaked for two days prior to inoculation. An extended maceration of 15 days took place before the wine was gently pressed off the skins and encouraged through malolactic fermentation. The resulting wine was aged for 14 months using 60% American and 40% French oak barrels and bottled on April 26, 2024.

### TASTING NOTES

The emblem of a fantastic vintage, our 2022 Syrah is layered with aromas of ripe blackberry, pepper and clove with floral undertones and hints of cured meat. Savour the rounded, ripe cherry flavours on the palate with a trace of toasted anise seed and a streak of vanilla on the finish. Pair this vintage with slow braised meats, or a lentil and eggplant sauté for a vegetarian alternative.

Harvest Date	November 26 and 28, 2022	Winery Price	\$29.99 (BC+tax)
Bottling Date	April 26, 2024	CSPC	504399
Grape Variety	Syrah (includes co-fermented Viognier)	UPC	62699022206
Vegan	Yes		
Aging	14 months		
Oak	60% American, 40% French		
Ageability	Enjoy now or cellar up to 7 years		
Alcohol	14.6%		
Residual Sugar	0.1 g/L		
pH	3.64		
Total Acidity	5.93 g/L		
Brix at Harvest	25 average		
Availability	Wine Shop, Bench Club, online, and wherever fine wines are sold in BC		

