

# 2022

HESTER CREEK



## PINOT GRIS VIOGNIER



Our roots run deep with half century old vines, rooted in the Golden Mile Bench's exceptional terroir. Blending sustainable vineyard practices and innovative winemaking, we craft wines of distinction that are an intensely flavoured expression of our historic vineyard.

### 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 Pinot Gris Viognier comes from several premium locations in the South Okanagan. We began harvest in early October with the Pinot Gris, which was sourced from the Gill Vineyard on Fairview Road and the Chahal Vineyard in Oliver. We allowed a longer hang time for the Viognier component, harvesting the grapes in late October from the Chahal Vineyard and Gill Family Vineyard on Road 7. The grapes were hand sorted and whole berry pressed, resulting in a clean juice which was cold settled, then racked before undergoing fermentation. After a long, cool fermentation, this vintage was blended and aged on fine lees for four months before being bottled on February 8th, 2023.

### TASTING NOTES

Crisp and beautifully aromatic, our 2022 Pinot Gris Viognier leads with lifted aromas of fresh lime zest, nectarine, pear and clover. The palate displays refreshing, mouth-watering acidity on the entry, followed by a light minerality with notes of honey and citrus. This wine is wonderful on its own as an aperitif, or pair it with a light, citrus-crusted sole.

Harvest Date	October 1-31, 2022	CSPC	17365
Bottling Date	February 8, 2023	UPC	626990222101
Grape Variety	67% Pinot Gris, 33% Viognier		
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.1%		
Residual Sugar	8.9 g/L		
pH	3.34		
Total Acidity	6.52 g/L		
Brix at Harvest	20.3 average		
Availability	Unique to select Save-On-Foods in BC		