

2022

HESTER CREEK



SÉMILLON



STORIED SERIES

Each of these small lot wines tell a unique story of its meticulous, sustainable viticulture, its distinctive terroir, and innovative and careful winemaking practices.

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

Coming from Block 12 of our historic Golden Mile Bench vineyard, the vines of our 2022 Storie Series Sémillon were planted in 1997 and 1998. The grapes for this small-lot wine were hand harvested and meticulously sorted before being gently whole cluster pressed. The free-run juice was settled for two days, then racked into stainless steel tanks for a 32-day-long fermentation at 12°C. Once fermentation was completed, this 2022 vintage was aged for four months on fine lees to develop a pleasing mouthfeel before being bottled on February 9th, 2023.

TASTING NOTES

Our 2022 Storie Series Sémillon expresses a seamless complexity to delight the senses. Aromas of lemon balm greet the nose, with a touch of fresh herbs and a streak of minerality. The palate is driven by a crisp, citrus note, followed by a round mouthfeel of mild coconut and a lingering finish. Pair our 2022 Sémillon with a seafood dish of seared scallops and lemon prawns.

Harvest Date	October 20, 2022	Winery Price	\$23.99 (BC+tax)
Bottling Date	February 9, 2023	CSPC	641274
Grape Variety	100% Sémillon	UPC	626990222088
Clone	02 Bordeaux, France		
Vegan	Yes		
Aging	4 months		
Ageability	Enjoy now or cellar up to 3 years		
Alcohol	13.0%		
Residual Sugar	5 g/L		
pH	3.12		
Total Acidity	7.2 g/L		
Brix at Harvest	22.9 average		
Production	550 cases		
Availability	Wine Shop, Bench Club, online		