

2022

HESTER CREEK



VIOGNIER



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

The grapes from our 2022 Storied Series Viognier were grown on the Stone's Throw Vineyard south of Oliver and Pandher Farms on Road 15. The fruit was hand harvested on October 3rd and 4th of 2022, sorted, then pressed using a combination of whole-berry and whole-cluster pressing. This method of pressing resulted in a clean juice with few solids. Our 2022 Viognier was then cold settled for two days before being racked and inoculated for a 31-day fermentation at 13°C. The resulting wine was then racked off heavy lees and allowed to age in stainless steel for four months before being bottled on February 22, 2023.

TASTING NOTES

Brimming with sumptuous notes of an Okanagan summer, our 2022 Storied Series Viognier leads with aromas of stone fruit, wildflowers and lime pith. Bright and dynamic notes of peach, pineapple and nectarine greet the palate, rounding out on the mid-palate with honeysuckle and a clean minerality. Pair the 2022 vintage with west-coast seafood or a mild Szechuan sweet pepper and tofu stir fry.

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| Harvest Date | October 3-4, 2022 | Winery Price | \$23.99 (BC+tax) |
| Bottling Date | February 22, 2023 | CSPC | 750877 |
| Grape Variety | 100% Viognier | UPC | 626990222057 |
| Vegan | Yes | | |
| Ageability | Enjoy now or cellar up to 2 years | | |
| Alcohol | 12.4% | | |
| Residual Sugar | 5 g/L | | |
| pH | 3.39 | | |
| Total Acidity | 6.75 g/L | | |
| Brix at Harvest | 21.0 average | | |
| Availability | Wine Shop, Bench Club, online | | |