

2022

HESTER CREEK



OLD VINE TREBBIANO



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 Old Vine Trebbiano originates from Block 16 of our historic Golden Mile Bench estate vineyard. The grapes were hand harvested on October 19th, 2022, sorted then destemmed in preparation for whole berry pressing. The resulting juice was cold settled in stainless steel tanks for three days, then racked to undergo a cool month-long fermentation. Upon completion of fermentation, the wine was allowed to age for four months before being bottled on February 7th, 2023.

TASTING NOTES

Renowned for its excellence, our Source Collection Old Vine Trebbiano is full of luscious, fruit-forward notes. The 2022 vintage has enticing aromas of grapefruit, white peach and dried apple with a hint of rose water. On the palate, crisp notes of fresh lime zest blend with subtle sage to balance the full-bodied passion fruit on the finish. Pair our Trebbiano with fresh oysters or peach and Okanagan goat cheese crostinis.

Harvest Date	October 19, 2022	Winery Price	\$24.99 (BC+tax)
Bottling Date	February 7, 2023	CSPC	54031
Grape Variety	100% Trebbiano	UPC	626990125341
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.9%		
Residual Sugar	5 g/L		
pH	3.37		
Total Acidity	7.1 g/L		
Brix at Harvest	22.4 average		
Availability	Wine Shop, Bench Club, online		