

2022

HESTER CREEK



PINOT GRIS



FOUNDATION WINES

Our Roots Run Deep, with wines founded in great quality and value, born of this unique place in the Okanagan Valley.

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

A beautiful representation of the South Okanagan, the 2022 Pinot Gris was hand harvested from four vineyards in mid to late September: Block 5 of our Golden Mile Bench Estate property, our Road 7 vineyard, the Chahal Family Vineyard in Oliver and our Vineyard Manager, Iqbal Gill's, vineyard on Road 8. The grapes were then hand sorted, destemmed, and left whole for a light pressing, which resulted in clean juice with reduced solids. After pressing, the juice was cold settled for three days and racked before heading into stainless steel tanks for a long, cool fermentation of 30 days at 12.5°C. The cool fermentation allowed the wine to retain its natural, vibrant aromatics and lively acidity. Following fermentation, the wine was blended and aged for four months before being bottled in early 2023.

TASTING NOTES

Our 2022 Foundation Series Pinot Gris presents fragrant aromas of nectarine, apricot and pear. The palate is greeted with flavours of the Okanagan: crisp apple, candied pear and a touch of herbaceous sage. A streak of minerality lends to a finish that lingers on the palate making this wine both delightful and refreshing. Pair the Pinot Gris with fresh-steamed mussels in a garlic and herb broth.

Harvest Date	September 24-October 6, 2022	Winery Price	\$19.99 (BC+tax)
Bottling Date	January 18, 2023	CSPC	560037
Grape Variety	100% Pinot Gris	UPC	626037002017
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.0%		
Residual Sugar	2.5 g/L		
pH	3.4		
Total Acidity	6.8 g/L		
Brix at Harvest	22.0 average		
Availability	Wine Shop, Bench Club, online, grocery stores, private liquor stores, BC liquor stores, select private liquor stores in Alberta		