

# 2022

HESTER CREEK



## SELECT VINEYARDS MERLOT



### 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. 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 varieties, longer hang times resulted in delicate aromatics. The red varieties 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 fruit for this 2022 vintage was sourced from five vineyards in the South Okanagan including our own estate property on the Golden Mile Bench. The grapes were harvested and sorted by hand before being fermented in our Italian Ganimede fermentation tanks. These unique tanks provide a gentle mixing of the skin and seeds to provide an ideal extraction of colour and tannin before the wine is gently pressed off the skins. After blending the lots, the resulting wine is encouraged through malolactic fermentation then aged for seven months in a combination of French and American oak. The 2022 Select Vineyards Merlot was bottled on June 7, 2023 and has the potential to age gracefully for up to five years.

### TASTING NOTES

Our 2022 vintage of Select Vineyards Merlot leads with layered aromas of eucalyptus and sagebrush followed by cherries and earthy cocoa. On the palate, fruit-forward notes of Bing cherry and raspberry soften into a supple finish of chocolate with a hint of herbs. Pair this wine with pizza or spaghetti with a Tuscan-style tomato sauce.

Harvest Date	October 7-11, 2022	Winery Price	\$19.99 (BC+tax)
Bottling Date	June 7, 2023	CSPC	677195
Grape Variety	100% Merlot	UPC	626990080541
Vegan	Yes		
Aging	7 months		
Oak	60% French, 40% American		
Ageability	Enjoy now or cellar up to 5 years		
Alcohol	13.5%		
Residual Sugar	0.79 g/L		
pH	3.66		
Total Acidity	6.04 g/L		
Brix at Harvest	23.6 average		
Availability	Wine Shop, Bench Club, online, BC liquor stores, grocery stores		