

2022

HESTER CREEK



PLATINUM WHITE



Our roots run deep with half century old vines, rooted in the Golden Mile Bench's exceptional terroir. Blending sustainable vineyard practices and innovative winemaking, we craft wines of distinction that are an intensely flavoured expression of our historic vineyard.

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

Historically known as Pinot Gris Viognier, our Winemakers at Hester Creek have created a new blend by adding our Platinum-winning Viognier, Old Vine Pinot Blanc and Sémillon to the Pinot Gris. This blissfully aromatic wine comes from grapes which were hand harvested, hand sorted and whole berry pressed to maintain the distinguishing quality of our South Okanagan terroir. The wine went through a long, cool fermentation before being aged to bring out the full expression of the Viognier and Sémillon.

TASTING NOTES

Renowned for its luscious complexity from nose to palate, our Platinum White leads with fresh aromas of ripe nectarines, apricots and summer wildflowers. On the palate, a primary dash of crisp citrus rind and minerality evolve into a rounded mid-palate of fresh peaches and honey. The long and pleasing finish make this wine ideal for pairing with tropical flavours like a lime and coconut stir fry.

Harvest Date	August 28, 2022	CSPC	354501
Bottling Date	February 23, 2024	UPC	696852043809
Grape Variety	60% Pinot Gris, 20% Viognier, 15% Pinot Blanc, 5% Sémillon		
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.0%		
Residual Sugar	10.6 g/L		
pH	3.3		
Total Acidity	6.5 g/L		
Brix at Harvest	20.7 average		
Availability	Unique to select Save-On-Foods in BC		