

2022

HESTER CREEK



GSM



STORIED SERIES

These fine wines tell the unique story of their distinctive terroir, meticulous viticulture and innovative winemaking practices at Hester Creek.

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 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 GSM is a classic Rhône-style red wine made up of Grenache, Syrah and Mourvèdre. We sourced the grapes for this 2022 vintage from one of the warmest vineyards in Canada which we named, Vineyard Eleven for its prestigious location and excellence in producing grapes that are an 11/10 in quality. After being hand harvested, the grapes were destemmed and fermented separately for an average of 27 days before being barreled down and encouraged through a malolactic fermentation for an additional three weeks. The wine was aged for 14 months in French oak barrels to showcase the terroir and provide the connoisseur with a wine unlike any other in BC.

TASTING NOTES

A nuanced wine with an allusion to the romantic slopes of the southern Rhône Valley, our 2022 GSM blends classic old-world with the new to create a beautifully layered wine. The nose and palate play in perfect harmony with aromas and flavours of raspberry, red plum and ripe Bing cherry. A touch of floral notes with a hint of pepper uplifts this wine to make it a perfect pairing for seared duck breast on a bed of wild rice, garnished with Okanagan cherries and fig jus.

Harvest Date	October 26, November 4 & November 17, 2022	Winery Price	\$34.99 (BC+tax)
Bottling Date	April 25-26, 2024	CSPC	356983
Grape Variety	45% Grenache, 38% Syrah (includes 2% of co-fermented Viognier), 17% Mourvèdre	UPC	696852043793
Vegan	Yes		
Aging	14 months: 100% French oak		
Ageability	Enjoy now or cellar up to 7 years		
Alcohol	12.8%		
Residual Sugar	0.4 g/L		
pH	3.7		
Total Acidity	6.1 g/L		
Brix at Harvest	22.9 average		
Availability	June 5, 2024		