

# 2022

HESTER CREEK



## OLD VINE CABERNET FRANC



### 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

We hand harvested our Cabernet Franc grapes in late November of 2022 to bring out the full expression of the fruit. Each bunch of grapes was hand sorted before being destemmed and sending the whole berries to our Italian Ganimede fermentation tanks where they were cold soaked for two days before undergoing a 15-day fermentation. The wine was then pressed off the skins and encouraged through a malolactic fermentation. It was aged for 18 months in a combination of French and American oak and bottled on May 8, 2024.

### TASTING NOTES

The South Okanagan terroir shines through on our 2022 vintage of Old Vine Cabernet Franc with a delightfully herbaceous and savoury minerality greeting the nose. The initial aromas are followed by layers of raspberry, vanilla and soft pepper notes which lead into a palate with flavours of ripe raspberry, cocoa, light toast and white pepper. This vintage will pair wonderfully with paprika and Italian-seasoned veggie kabobs and a mix of grilled meats.

Harvest Date	November 22 and 24, 2022	Winery Price	\$29.99 (BC+tax)
Bottling Date	May 8, 2024	CSPC	467332
Grape Variety	100% Cabernet Franc	UPC	626037001157
Vegan	Yes		
Aging	18 months		
Oak	75% French, 25% American		
Ageability	Enjoy now or cellar up to 5 years		
Alcohol	14.3%		
Residual Sugar	0.7 g/L		
pH	3.8		
Total Acidity	6.1 g/L		
Brix at Harvest	25.1 average		
Availability	Wine Shop, Bench Club, online, and wherever fine wines are sold in BC		