

2022

HESTER CREEK



CABERNET SAUVIGNON



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

Our 2022 Cabernet Sauvignon was hand harvested late in the season for the grapes to achieve peak ripeness, raisin and ultimately concentrate the flavours of this already intense varietal. We hand sorted and gently destemmed the berries into our Ganimede fermentation tanks where they were whole berry soaked for three days prior to inoculation. After a 16-day maceration, the juice was gently pressed off the skins and encouraged through a malolactic fermentation. We aged the resulting wine for 16 months in exclusively French oak barrels, 35% of which were new oak. The wine was then racked and blended prior to being bottled on June 7, 2024.

TASTING NOTES

The tasting journey of this 2022 vintage begins with lifted aromas of blueberry, açai berry, thyme and clover. The palate opens with toasted chocolate praline before leading into a full mid-palate of ripe blackberry and cassis. This wine will age gracefully over time and will pair beautifully with a peppercorn steak.

Harvest Date	November 11-24, 2022	Winery Price	\$34.99 (BC+tax)
Bottling Date	June 7, 2024	CSPC	388439
Grape Variety	100% Cabernet Sauvignon	UPC	626990222071
Vegan	Yes		
Aging	16 months		
Oak	100% French		
Ageability	Enjoy now or cellar 7-10 years		
Alcohol	13.5%		
Residual Sugar	0.2 g/L		
pH	3.8		
Total Acidity	6.0 g/L		
Brix at Harvest	24.6 average		
Availability	Wine Shop, Bench Club, online, and wherever fine wines are sold in BC		