

# 2022

HESTER CREEK



## OLD VINE MERLOT



### 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

The grapes in this 2022 vintage were sourced from premium South Okanagan vineyards, including Blocks 2 and 10 of our historic site at Hester Creek. The lots were hand sorted and destemmed with the whole berries being cold soaked for two days prior to inoculation. An extended maceration of 15 days took place, after which the lots were blended and pressed. The wine was encouraged through a malolactic fermentation, barreled down into predominately French oak barrels and aged for 18 months. The wine in barrel was blended and bottled on May 10, 2024.

### TASTING NOTES

Aromas of cherry, anise, sage and cola lead the way on this 2022 vintage of Old Vine Merlot. Light tertiary notes of tobacco, leather and allspice envelop flavours of ripe cherries and smooth mocha to create an experience that will pair well with stuffed red peppers roasted in an herbaceous tomato sauce.

Harvest Date	October 26 and 28, 2022	Winery Price	\$29.99 (BC+tax)
Bottling Date	May 10, 2024	CSPC	77347
Grape Variety	100% Merlot	UPC	626990370012
Vegan	Yes		
Aging	18 months		
Oak	100% French		
Ageability	Enjoy now or cellar 7 to 10 years		
Alcohol	14.5%		
Residual Sugar	0.3 g/L		
pH	3.75		
Total Acidity	5.7 g/L		
Brix at Harvest	25.5 average		
Availability	Wine Shop, Bench Club, online, and wherever fines wines are sold in BC		