

# 2022

HESTER CREEK



## CABERNET MERLOT



### FOUNDATION WINES

Our Roots Run Deep, with wines founded in great quality and value, born of this unique place in the Okanagan Valley.

### 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 varieties, longer hang times resulted in delicate aromatics. The red varieties 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

This popular Bordeaux-style wine is crafted with nicely ripened Cabernet Franc, Merlot and Cabernet Sauvignon grapes handpicked from our estate and nearby Oliver and Osoyoos vineyards. The grapes were carefully sorted, destemmed and then gently fermented in our Italian Ganimede tanks for rich colour and tannin extraction. After going through malolactic fermentation, the lots were blended then aged for eight months using French and American oak. The Cabernet Sauvignon serves as the structure for this wine with the Cabernet Franc adding elegance to the depth and roundness of the Merlot.

### TASTING NOTES

Our 2022 vintage of Cabernet Merlot is a true Bordeaux-style classic that begins with fruit-forward aromas of blueberry and blackberry that lead into cacao, caramel and hints of sage. On the palate, a harmony of blackberry and cherry notes give weight to an opulence of herbaceous spices. With its approachable tannin structure and lengthy, round finish, this vintage is ideal to pair with BBQ pork chops and roasted root vegetables.

Harvest Date	November 4-11, 2022	CSPC	524678
Bottling Date	July 5, 2023	UPC	626037002024
Grape Variety	50% Cabernet Franc, 38% Merlot, 12% Cabernet Sauvignon		
Vegan	Yes		
Aging	8 months		
Oak	75% French, 25% American		
Ageability	Enjoy now or cellar up to 5 years		
Alcohol	13.4%		
Residual Sugar	0.5 g/L		
pH	3.8		
Total Acidity	6.3 g/L		
Brix at Harvest	24.0 average		
Availability	Restaurants, private liquor stores in BC and Alberta		