

2022

HESTER CREEK



PINOT NOIR



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

The 2022 Pinot Noir was hand harvested in early October of 2022. After sorting and crushing, the must went through a 20-day open top fermentation which used a hand punch down method to integrate the colour and tannins. The wine was transferred to exclusively French oak barrels where it was aged for 24 months. The final product was then racked, cross blended and bottled on April 23, 2025.

TASTING NOTES

Lifted aromas of ripe dark cherry, currants, bay leaf and an earthiness reminiscent of damp cedar. The palate elicits a soft creaminess on entry with bright cherry, raspberry notes and a hint of clove. This medium bodied wine would pair very well with a roast turkey dinner or classic beef bourguignon.

Harvest Date	Early October, 2022	Winery Price	\$34.99 (BC+tax)
Bottling Date	April 23, 2025	CSPC	355382
Grape Variety	100% Pinot Noir	UPC	696852186988
Aging	28 months		
Ageability	Enjoy now or cellar up to 5 years		
Alcohol	12.9%		
Residual Sugar	0.06 g/L		
pH	3.80		
Total Acidity	6.46 g/L		
Brix at Harvest	22.3 average		
Availability	Wineshop, online		