

2022

HESTER CREEK



ZINFANDEL



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 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 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

A varietal that demands specific growing conditions, the 2022 Zinfandel was hand harvested from one of the few microclimates in the South Okanagan known for cultivating this grape. After crush, the must, skins and seeds were fermented for 25 days using an open-top fermentation method that allowed for hand punch downs to integrate the colour and tannin. The free run juice was then transferred into French and American oak where it aged for 18 months. At completion of the aging process, the wine was racked, cross blended and bottled on May 22.

TASTING NOTES

Attractive aromas of blueberry, mulberry, spearmint and freshly roasted coffee beans precede flavours of anise, dark chocolate, stewed fruit and caramel undertones. The finish is lengthy and full and begs for a pairing of smoked BBQ ribs.

Harvest Date	late October, 2022	Winery Price	\$39.99 (BC+tax)
Bottling Date	May 22, 2025	CSPC	355379
Grape Variety	100% Zinfandel	UPC	696852186995
Aging	18 months		
Ageability	Enjoy now or cellar up to 5 years		
Alcohol	14.7%		
Residual Sugar	0.63 g/L		
pH	3.71		
Total Acidity	6.24 g/L		
Brix at Harvest	25.3 average		
Availability	Wine Shop only		